



High h Batch Owner's Manual

FOR THE TURBOCHEF HIGH h BATCH SPEED COOK OVEN



Accelerating the World of Cooking™

800.90TURBO / +1 214-379-6000
Part Number: HHB-8708/Revision C/March 2007

MODEL

SERIAL NUMBER

INSTALLED BY

INSTALLATION CHECKED BY

SERVICE CENTER NAME / NUMBER

For service or information:

WITHIN NORTH AMERICA CALL

Customer Service *at* 800.90TURBO or
Sales & Marketing *at* 866.90TURBO

OUTSIDE NORTH AMERICA CALL

+1 214-379-6000 or Your Authorized Distributor



Accelerating the World of Cooking™

The information contained in this manual is important for the proper installation, use, maintenance, and repair of this oven. Follow these procedures and instructions to ensure satisfactory baking results and years of trouble-free service.

Errors – descriptive, typographic, or pictorial – are subject to correction. Specifications are subject to change without notice.

PLEASE CAREFULLY READ THIS MANUAL AND RETAIN IT FOR FUTURE REFERENCE.

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IMPORTANT SAFETY INFORMATION – PLEASE READ FIRST

Improper installation, adjustment, alteration, service, or maintenance of this equipment can cause property damage, injury, or death. Thoroughly read the installation, operating, and maintenance instructions before installing or servicing this equipment. Strictly adhere to the following safety information to reduce the risk of:

- Damage to the oven
- Damage to property near the oven
- Personal injury
- Burns
- Fire
- Electric shock

GENERAL SAFETY INFORMATION

- Use this appliance only for its intended uses as described in this manual.
- Only qualified service personnel should service this appliance. Contact the nearest authorized service facility for examination, repair, or adjustment.
- Always ensure the oven is disconnected from the power supply before servicing, repairing, or adjusting any components or parts.
- ☒ DO NOT place the cord near heated surfaces.
- ☒ DO NOT store or use flammable vapors or liquids (e.g., gasoline) in the vicinity of this appliance.
- ☒ DO NOT allow children to use this appliance.
- ☒ DO NOT place corrosive chemicals or vapors in this appliance. It is not designed for industrial or laboratory use.
- ☒ DO NOT operate this appliance if it
 - Has a damaged cord or plug
 - Is not working properly
 - Has been damaged or dropped
- ☒ DO NOT cover or block any openings on this appliance.
- ☒ DO NOT store this appliance outdoors.
- ☒ DO NOT use this appliance near water.
- ☒ DO NOT immerse this appliance or any of its components (e.g., cord, plug, etc.) in water.
- ☒ DO NOT let the cord hang over the edge of a table or counter.

REDUCING FIRE RISK

If materials inside the oven ignite or if smoke is observed:

1. Keep the oven door closed.
2. Turn off the oven.
3. Disconnect the power cord or shut off power at the fuse/circuit breaker panel.

- Carefully attend the oven if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
- ☒ DO NOT leave items in the cook cavity when the oven is not in use.
- ☒ DO NOT cook items wrapped in cling wrap or plastic film.
- ☒ DO NOT overcook food.

PREVENTING OVEN DAMAGE

- When servicing this appliance, do not tear insulation to get to components. Rather, find the edge of the insulation and remove the tape that holds it in place.
- Operate the oven only when food is in the Cook Chamber.
- Clean the oven daily.
- Clean the oven only with TurboChef Oven Cleaner.
- ☒ DO NOT clean with a water jet.
- ☒ DO NOT slam or mishandle the oven door.
- ☒ DO NOT frequently open and close the door to check the cook status of the food.
- ☒ DO NOT allow cleaning solution or water to remain in the Cook Chamber longer than necessary.

GROUNDING INSTRUCTIONS

WARNING: Improper grounding increases the risk of electric shock.

This appliance must be grounded. It is equipped with a cord that has a grounding wire and plug that, in the event of an electrical short circuit, reduce the risk of electric shock by providing an escape wire for the electric current. The wire must be plugged into an outlet that is properly installed and grounded. Consult a qualified electrician or serviceman for help understanding

- Grounding instructions
- Whether or not the appliance is properly grounded

- ☒ DO NOT use an extension cord. If the power supply cord is too short, ask a qualified electrician or serviceman to install an outlet near the appliance.

POWER CORD REPLACEMENT

To avoid potential hazards, only the manufacturer, its service agent, or a similarly qualified person should replace a damaged power cord.

Theory of Operation, Specifications, and Installation

THEORY OF OPERATION

The TurboChef® High h Batch speed cook oven uses high heat transfer rates developed by forced air impingement to rapidly cook food. The High h Batch utilizes top and bottom jetplates that have been optimized for specific food items. The plates can be easily removed and replaced to facilitate either higher or lower heat transfer rates. As a result, the operator can cook foods that require maximum browning/caramelizing (high heat transfer), or more delicate foods that require low heat transfer to ensure quality is not compromised.

The technology is similar to but about twice as fast as the fastest impingement conveyor oven. The High h Batch utilizes a variable speed blower, oscillating rack, and catalytic converter to provide maximum speed, minimal energy input, ventless operation, and the highest food quality.

CERTIFICATIONS

UL, cUL, NSF, TÜV, CE



DIMENSIONS

Single Units

Height	20.5"	(521mm)
Width	25.5"	(648 mm)
Depth	29"	(737 mm)
with handle	31.5"	(800 mm)
Weight	157 lbs.	(71 kg)

Double Units (Requires a Stacking Kit)

Height	41"	(1041 mm)
Width	25.5"	(648 mm)
Depth	29"	(737 mm)
with handle	31.5"	(800 mm)
Weight	314 lbs.	(142 kg)

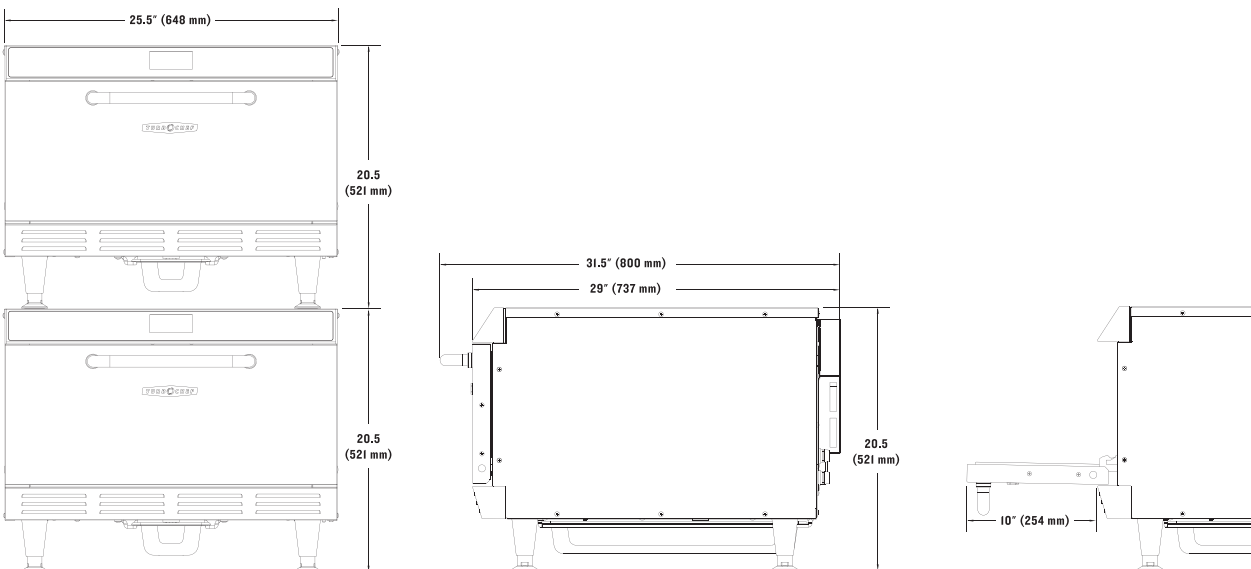


FIGURE 1: High h Batch Dimensions

Cook Cavity		
Height	8"	(203 mm)
Width	18.75"	(476 mm)
Depth	16.75"	(425 mm)
Volume	1.45 cu. ft.	(41.1 liters)

Wall Clearance		
Top	2"	(51 mm)
Sides	2"	(51 mm)

CONSTRUCTION

Exterior

- Stainless steel front, top, sides, and back
- 4" (102 mm) matte black legs
- Cool to touch door handle
- Removable drain pan
- Removable oven door for cleaning

Interior

- 304 stainless steel interior
- Watertight construction
- Interchangeable jetplates for customized cooking results (16 possible combinations)

ELECTRICAL SPECIFICATIONS

United States

- HHB (P/N: HHB-8602-1)

Phase	1
Voltage*	208/240 VAC
Frequency	50/60 Hz
Current	24 amp
Cord	10 gauge, 3 wire, 6 foot, SOOW
Plug	NEMA 6-30P

Canada

- HHBC (P/N: HHB-8602-1C)

Phase	1
Voltage*	208/240 VAC
Frequency	50/60 Hz
Current	24 amp
Cord	10 gauge, 3 wire, 6 foot, SOOW
Plug	NEMA 6-50P

*Smart Voltage Sensor Technology automatically senses the supply voltage and configures the oven to the correct setting (208 or 240). However, it does not compensate for lack of voltage or over voltage situations.

Europe/Asia/Pacific

- HHBEW (P/N: HHB-8602-1W)

Phase	3
Voltage	400 VAC
Frequency	50/60 Hz
Current	10 amp
Cord	HO7RN-F, 5 wire
Plug	IEC 309, 5-pin, 16 amp

- HHBED (P/N: HHB-8602-1D)

Phase	3
Voltage	230 VAC
Frequency	50/60 Hz
Current	18 amp
Cord	HO7RN-F, 4 wire
Plug	IEC 309, 4-pin, 32 amp

United Kingdom/Ireland

- HHBUK (P/N: HHB-8602-1K)

Phase	1
Voltage	230 VAC
Frequency	50/60 Hz
Current	24 amp
Cord	HO7RN-F, 3 wire
Plug	IEC 309, 3-pin, 32 amp

NOTE: The owner is responsible for supplying voltage that corresponds to the above specifications. For help in answering questions about electrical specifications, consult a qualified electrician.

PERFORMANCE

- Heat transfer rates (h) are 3X–4X typical convection oven
- Heat transfer rates (h) are 2X typical conveyor oven

STANDARD FEATURES

- Integral recirculating catalytic converter for UL listed ventless operation (UL KNLZ)
- Configurable top and bottom jetplates for product specific cooking
- Variable-speed High h recirculating impingement airflow system
- Oscillating rack for high heat transfer without spotting
- Half-sheet pan/16-inch pizza capacity
- Smart Voltage Sensor Technology* (U.S. only)
- Stackable design (requires stacking kit)
- Smart menu system capable of storing up to 72 recipes
- Built-in self diagnostics for monitoring oven components and performance
- Includes plug and cord (5 ft.)
- Warranty - 1 year parts and labor

INSTALLATION

Install or locate this appliance only in accordance with the instructions below.

Packaging

All ovens are packaged in a double-wall corrugated box with integrated corrugated skids. Upon installation, the owner need not retain packaging.

Damaged Shipment Claims

Upon delivery, remove oven from its packaging and immediately note any damage. To file a claim, contact the shipping company within 24 hours of receiving the shipment. TurboChef is not responsible if a product is damaged during shipment.

Lifting and Placing the Oven



WARNING: Oven weight is approximately 157 lbs. (71 kg). Two or more persons are required to lift it.



WARNING: To prevent personal injury or damage to the oven, DO NOT lift the oven from the front and rear or by the handle.



WARNING: The operator must ensure that the oven is properly placed on the table or countertop at all times. TurboChef will not recognize a fallen oven as a warrantable claim and is not liable for any injuries that may result.

When lifting and placing the oven:

1. Position one or more persons on left and right sides of oven.
2. Lift from bottom of oven.
3. Place oven on surface at least 30" (762 mm) deep and capable of supporting 167 lbs. (76 kg).

Securing Oven to Cart (Figure 2)

1. Lock the wheels of the oven cart.
2. Place the oven on the oven cart.



WARNING: Do not attempt to lift the oven with fewer than 2 people.



WARNING: When lifting the oven, position at least one person on each side.



WARNING: Do not lift the oven from the front and back.



WARNING: Do not transport ovens on cart when stacked.

4. Attach one oven cart bracket to each leg (HHB-8206 includes four brackets).
5. Secure each leg by aligning the bracket with the holes on the oven cart and attaching the parts listed in Figure 2.

Double Stacking Ovens (Figure 2)

1. Ensure the surface that will hold the stacked ovens can support the weight (314 lbs/142 kg).
2. Allow each oven time to cool and then unplug.
3. If you are stacking the ovens on a TurboChef oven cart, make sure that the bottom oven is

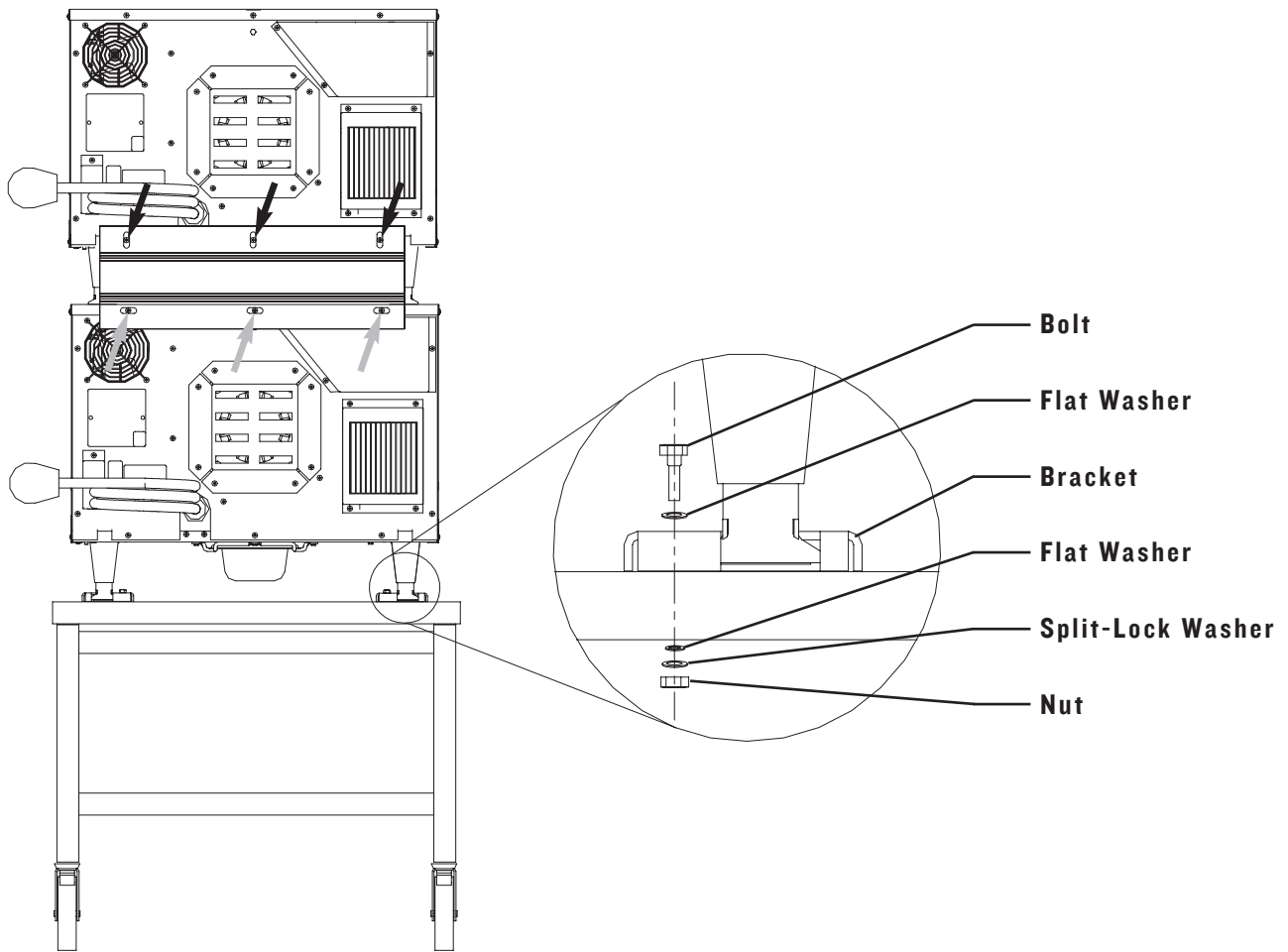


FIGURE 2: Stacked HHB Ovens Secured to Cart

bolted to the cart and wheels are locked (see previous section).

4. Attach the Stacking Bracket (P/N HHB-8159) to the back of the bottom oven:
 - a. Remove the screws marked with gray arrows in Figure 2.
 - b. Align the holes on the Stacking Bracket with the holes on the oven and reinstall the screws.

Be sure to orient the bracket as shown in Figure 2, above.

6. Remove the screws from the oven that will be placed on top, as marked with black arrows in Figure 2.

7. Place the oven on top of the oven that has the Stacking Bracket attached.



WARNING: Do not attempt to lift the oven with fewer than 2 people.



WARNING: When lifting the oven, position at least one person on each side. Do not lift the oven from the front and back, and do not use the handle to lift the oven.

8. Align the holes on the Stacking Bracket with the holes on the top oven and reinstall the screws.



WARNING: Do not stack ovens over two-high.

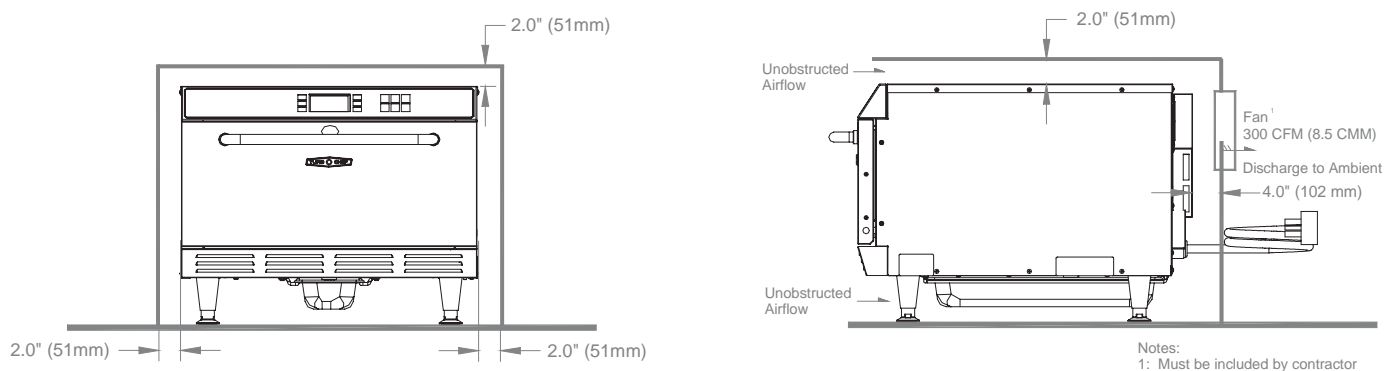


FIGURE 3: Built-in Installation

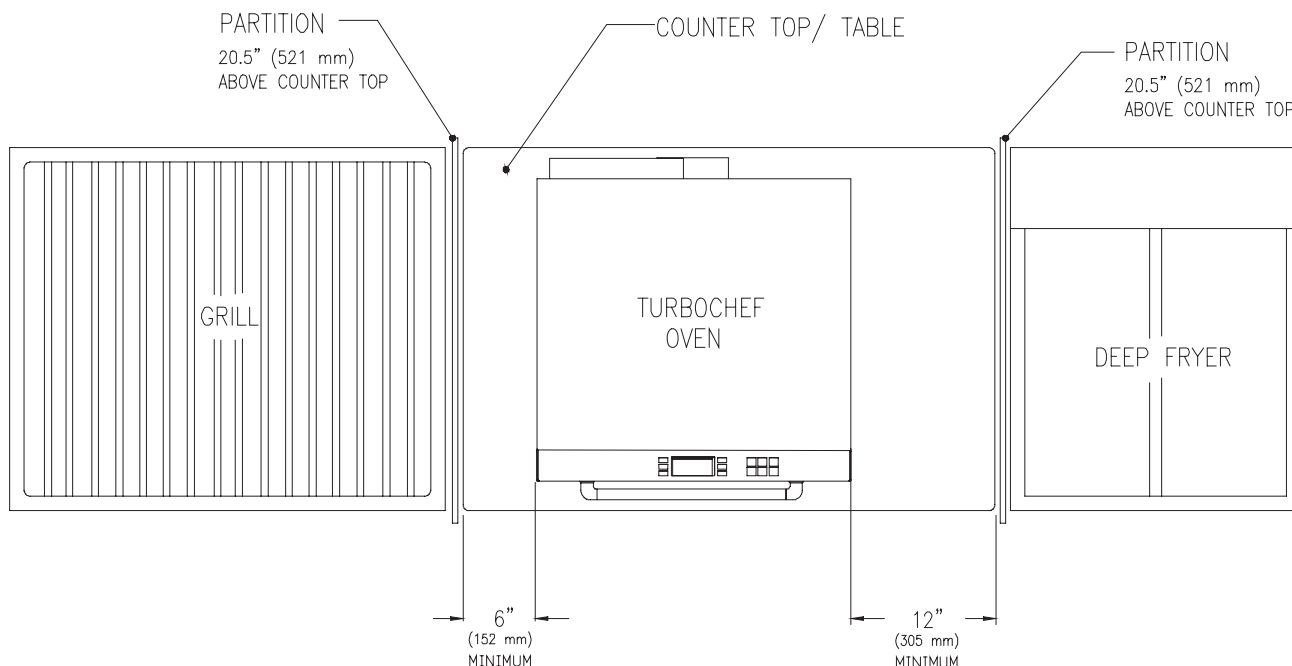


FIGURE 4: Installation Near Open Heat Source

Built-In Installation (Figure 3)

TurboChef ovens are designed to be installed on a countertop or table. They are not intended for built-in or enclosed installation.

“Built-in or enclosed installation” is defined as installing an oven in any structure that surrounds the oven by five sides (i.e., top/rear/side panels and base).

If installation must be “built in,” the operator must ensure the following:

- Minimum of 300 cfm (8.5 cmm) of supplement flow within the cabinet.
- Minimum clearances of 2” (51 mm) to every surface.

In addition, the operator will be responsible for compensating any extra time required to service the product due to removing the product for serviceability.

Installation Near Open Heat Source (Figure 4)

When placing a TurboChef oven near an open heat source, strictly adhere to the following:

- Verify oven location has a minimum 6" (152 mm) clearance on top and minimum 2" (51 mm) of clearance on each side.
- If the oven is being placed near a grill or stove, there must be a divider between the oven and the open heat source, with a minimum of 6" (152 mm) between the oven and the divider.
- If the oven is being placed near a fryer, there must be a divider between the oven and fryer, with a minimum of 12" (305 mm) between the oven and the divider.
- The height of the divider must be greater than or equal to the height of the oven (20.5"/521 mm).

Setup

Once oven is properly positioned on the counter:

1. Remove packing material and/or foreign objects from within the cook cavity.
2. Install oven rack by placing it over support pins.
3. Plug in oven to appropriate wall-mounted electrical receptacle. (See Electrical Specifications, page 2.)

Initial Programming

The oven has been preprogrammed with factory settings and is ready to operate out-of-box.

Ventilation Requirements

The High h Batch has been tested by Underwriters Laboratory, which has concluded that this oven can be installed and operated ventless for all food items except "Fatty Proteins." Please call 800.90TURBO or +1 214-379-6000 for further information.

OPTIONAL INSTALLATION ITEMS**Oven Restraint Kit (P/N: TC3-0242)**

The oven restraint kit is an optional device that hinders the oven from moving forward during use and cleaning. The oven restraint kit will not prevent the oven from falling off a countertop if the oven is pulled off or if the oven's legs are allowed to slide off the edge. To order an oven restraint kit, call your Authorized Distributor. Installation instructions are included with every order.

Oven Cart

Construction

- 304 stainless steel
- 14 gauge 304 stainless steel top
- 16 gauge 304 solid stainless steel shelf
- Four (4) 6" (152 mm) high polyurethane tired casters, front two (2) with safety locking brakes; bolt-on to stainless steel leg

Standard Features

- Reinforcement welded gusset plates between legs and stainless steel top (to assure rigidity/eliminate stand racking)
- Frame fully welded 1.5" x 1.5" square stainless steel tube
- Easy to assemble

Carts come in two heights – 18" (457 mm) and 24" (610 mm). Call 800.90TURBO, +1 214-379-6000, or your Authorized Distributor for more information.

18" (457 mm) Oven Cart

Height	18"	(457 mm)
with single oven	38.5"	(978 mm)
with stacked ovens*	59"	(1499 mm)
Width	27.8"	(706 mm)
with single oven	27.8"	(706 mm)
with stacked ovens*	27.8"	(706 mm)
Depth	26.625"	(676 mm)
with single oven	31.5"	(800 mm)
with stacked ovens*	31.5"	(800 mm)

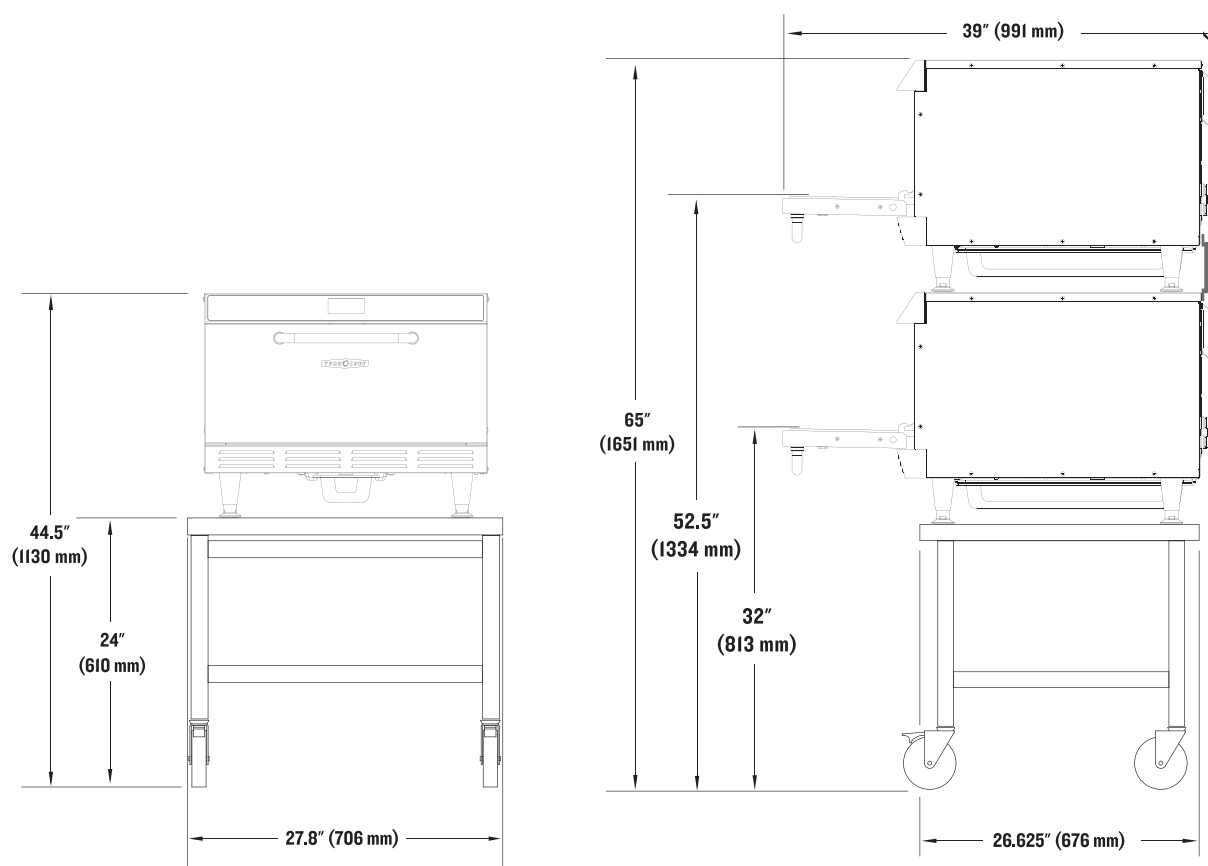


FIGURE 5: 24" (610 mm) Oven Cart with Oven(s)

24" (610 mm) Oven Cart

Height	24"	(610 mm)
with single oven	44.5"	(1130 mm)
with stacked ovens*	65"	(1651 mm)
Width	27.8"	(706 mm)
with single oven	27.8"	(706 mm)
with stacked ovens*	27.8"	(706 mm)
Depth	26.625"	(676 mm)
with single oven	31.5"	(800 mm)
with stacked ovens*	31.5"	(800 mm)

*Requires Stacking Bracket.

Assembly instructions are included with the cart. If additional help is needed, call Customer Service at 800.90TURBO or your Authorized Distributor.

REPLACING/EXCHANGING JETPLATES

The jetplates ensure that hot air is distributed to maximize food quality. Different jetplates result in different cooking results.

To replace or exchange a jetplate: (Figure 6)

1. Ensure the oven is in the OFF state and cook cavity temperature is 150°F (66°C) or lower.
2. Remove the oven rack.
3. Remove the support rails.

NOTE: Removing hardware is not required – the support rails snap on and off. However, they may require a gentle tap with a utensil to snap into/out of place.

4. Remove jetplates and install new ones.
5. Reinstall support rails and oven rack.

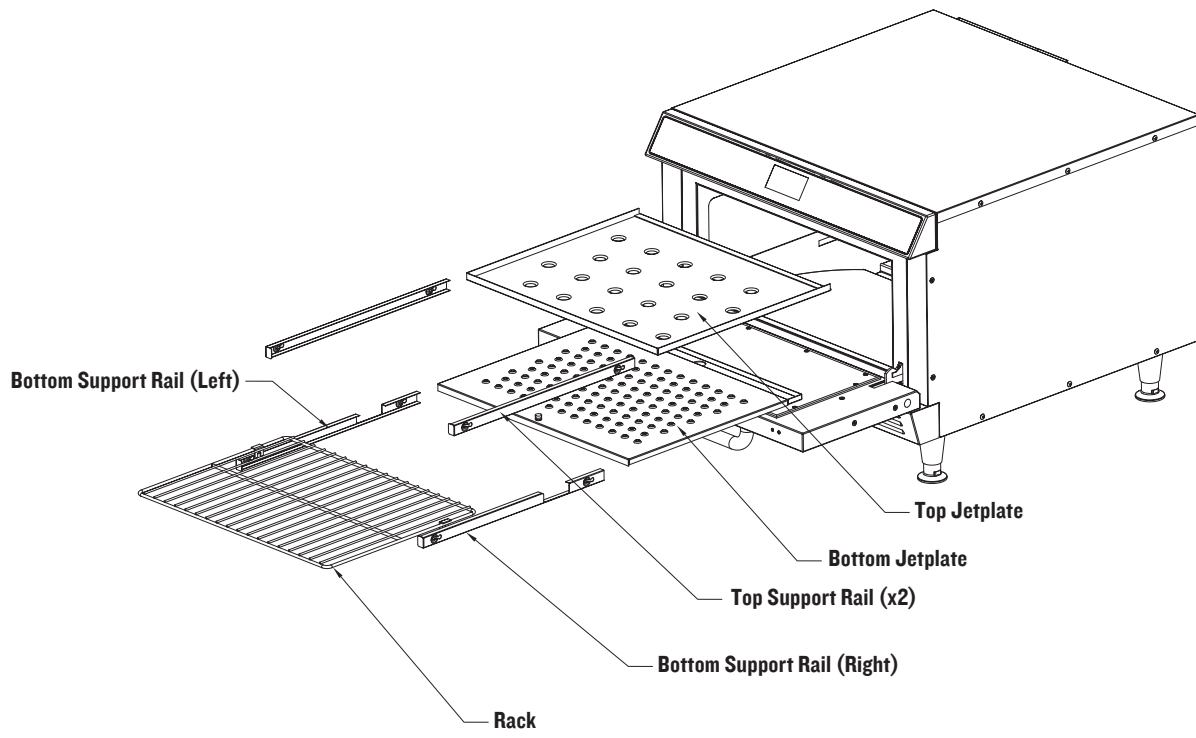


FIGURE 6: Removing/Exchanging a Jetplate

Oven Maintenance

DAILY MAINTENANCE

The procedures below will help in maintaining the High h Batch oven. Be sure to use only TurboChef Oven Cleaner. Using any other cleaning products can damage critical parts and may void warranty on those parts. Refer to Figure 7 to view the cook cavity components.


Supplies and Equipment

- TurboChef Oven Cleaner (P/N 103180 North America or 103380 International)
- TurboChef Oven Guard (P/N 103181 North America or 103381 International)
- Nylon scrub pad
- Cleaning towel
- Protective eyewear (optional)
- Dust mask (optional)

Cleaning Procedures

Step 1: Prepare the Oven for Cleaning

- Ensure oven is turned off. To turn off oven, press the ON/OFF key.
- Ensure cool down process is complete. (“Cooling Down” will disappear upon completion.)


 **WARNING:** Injury can occur if oven is not allowed time to cool properly before cleaning. DO NOT attempt to clean it until the “Cooling Down” message is off.

Step 2: Remove Oven Rack

- Wash, rinse, and sanitize the oven rack.

Step 3: Clean Oven Door and Cook Cavity


- Using a damp towel, remove food particles.
- In case of stubborn stain, spray TurboChef Oven Cleaner.

 **WARNING:** Never spray Oven Cleaner or Guard directly onto the back oven cavity wall. Doing so can damage critical components and result in a non-warranty service call.

- Allow cleaner to penetrate for 5 minutes.
- Scrub with nylon scrub pad, if necessary.
- Wipe the oven door and cook cavity with a damp towel.

Step 4: Reattach the Oven Rack

Step 5: Wipe Oven Exterior with a Clean, Damp Towel

 **WARNING:** Never spray Oven Cleaner into any opening in the oven (for example, the louvers in the side panels or the cooling fan openings on the back panel). Doing so will damage critical electrical components and result in a non-warranty service call.

Step 6: Apply Oven Guard

- Spray Oven Guard on a clean towel and apply to oven interior.

DEEP CLEAN INSTRUCTIONS

TurboChef recommends deep cleaning the oven once a month (or more frequently, depending on use) to ensure optimal performance. Be sure to use only TurboChef Oven Cleaner. Using any other cleaning products can damage critical parts and may void warranty on those parts. Reference Figure 7 to view cook cavity components.


Supplies and Equipment

- TurboChef Oven Cleaner (P/N 103180 North America or 103380 International)
- TurboChef Oven Guard (P/N 103181 North America or 103381 International)
- Nylon scrub pad
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- Protective eyewear (optional)
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Deep Clean Procedures

Step 1: Prepare the Oven for Cleaning

- Ensure oven is turned off. To turn off oven, press ON/OFF key.
- Ensure cool down process is complete. (“Cooling Down” will disappear upon completion.)

 **WARNING:** Injury can occur if oven is not allowed time to cool properly before cleaning. DO NOT attempt to clean it until the “Cooling Down” message is off.

Step 2: Clean and Remove the Oven Door

- Open oven door.
- Spray TurboChef Oven Cleaner to break up stubborn stains. Allow cleaner to penetrate for 5 minutes.
- Scrub with nylon scrub pad, if necessary.
- Wipe down the oven interior.
- Rotate hinge retainers to unlocked state. See Figure 8.
- Raise oven door so it rests on hinge retainers.
- Remove the door for easier access to components.

Step 3: Remove Oven Rack

- Wash, rinse, and sanitize the oven rack.

Step 4: Remove Bottom Jetplate


- For instructions, see page 7.
- Wash, rinse, and sanitize the jetplate and support rails.

Step 5: Check Grease Filters

- Check to see if filters are clogged with debris. If they need to be replaced, call your Authorized Distributor (reference part number HHB-8114).
- If necessary, remove filter by first unhooking the filter clip (HHB-8115), which is attached at the center of the Air Diverter Plate. See Figure 7.

Step 6: Clean the Cook Cavity and Drain System

- Spray TurboChef Oven Cleaner to break up stubborn stains. Allow cleaner to penetrate for 5 minutes.

 **WARNING:** Never spray Oven Cleaner or Guard directly onto the back oven cavity wall. Doing so can damage critical components.

- Scrub with nylon scrub pad, if necessary.
- Open the drain lid and use water to flush out food particles into the drain pan.
- Close the lid when finished.

Step 7: Dry Cook Cavity and Drain System


- Using a clean dry towel, dry the cook cavity and drain system.

Step 8: Remove the Drain Pan

- Wash, rinse, and sanitize the drain pan.

Step 9: Reattach/Reinstall all Clean Components

Step 10: Wipe Down the Outside of the Oven with a Clean, Damp Towel

 **WARNING:** Never spray Oven Cleaner into any opening in the oven (for example, the louvers in the side panels or the cooling fan openings on the back panel). Doing so will damage critical electrical components and result in a non-warranty service call.

Step 11: Apply Oven Guard

- Spray Oven Guard on a clean towel and apply to oven interior.

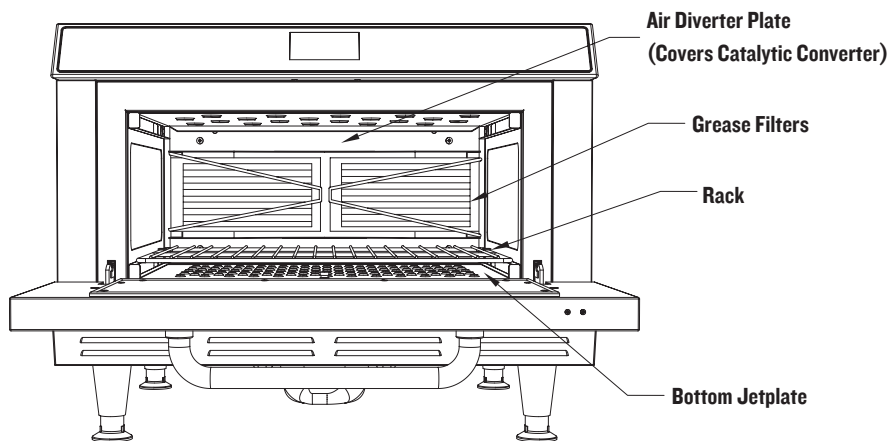


FIGURE 7: Cook Cavity

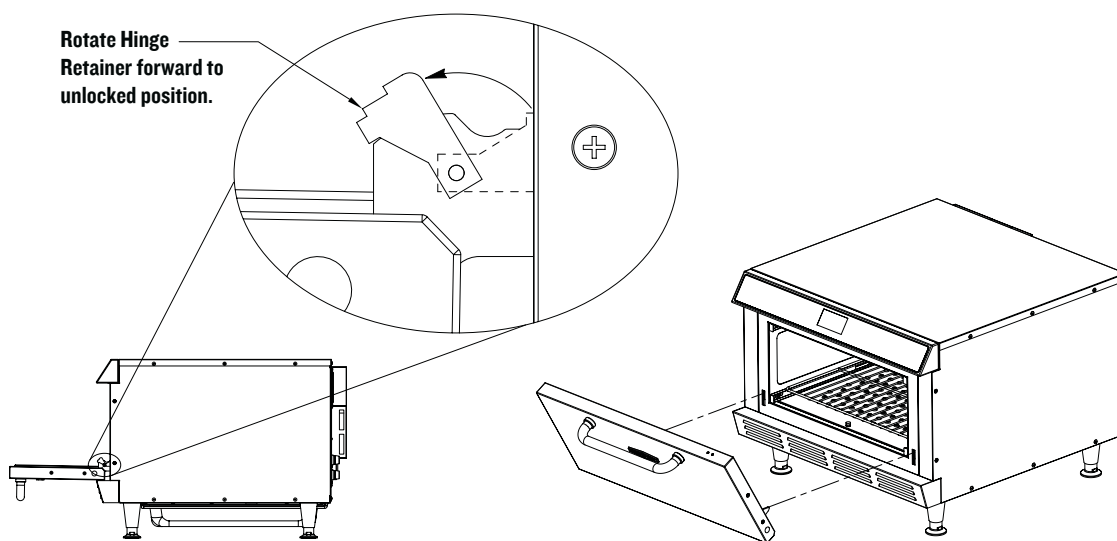


FIGURE 8: Removing the Oven Door

Operating the Oven

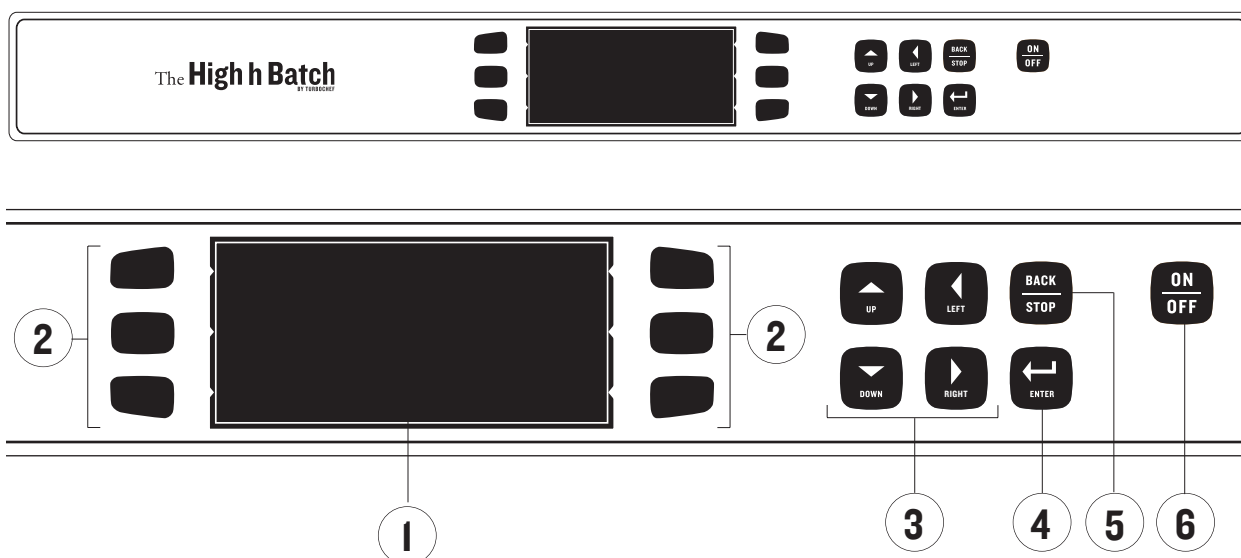


FIGURE 9: High h Batch Keypad

This section contains information on:

- Control Display and Key Identification
- Powering up
- Powering down
- Cooking Instructions
- Cooking Options
- Programming Recipes
- Using the Options Menu

CONTROL DISPLAY AND KEY IDENTIFICATION

Reference Figure 9.

1. Display

Displays operational information.

2. Soft keys (6)

Press to select an option on the screen that is displayed adjacent to key.

3. Directional keys

Press to navigate menus and adjust incremental settings.

4. Enter key

Press to save edited information.

5. Back/Stop key

Press to stop a cook cycle or to return to a previous screen.

6. On/Off key

Press to turn the oven on and off.

OVEN STATES AND MENU ACCESS

(Reference Figure 10)

Oven State Descriptions

1. Warm-up

State during which the oven warms itself to the predetermined cook cavity set temperature.

2. Ready to Cook

The oven is “ready to cook” when it has warmed up to the predetermined cook cavity set temperature. At this point, the operator can enter cook commands via the keypad.

3. Cool-down

State during which the blower motor blows cool air into the cook cavity until the temperature is below 150°F (66°C). This takes approximately 90 minutes.

4. Off

State during which cooking components are off and the actual cook cavity temperature is below 150°F (66°C), but the control system remains operational.

Menu Descriptions

1. Edit Menu

Menu from which operator can modify cook cavity temperature, recipe names, and recipe settings.

2. Options Menu

Menu from which operator can enable/disable various oven functions.

3. Recipe Menu (or “Menu”)

The recipe menu consists of 12 food groups of 6 recipes, or 72 recipes total.

4. Test Mode Menu

Menu from which a technician can test each oven component independently, as well as view oven statistics.

POWERING UP

To turn on the oven, press the ON/OFF key. The oven will begin to warm up to its predefined cooking temperature (typically 450°F or 230°C). This takes approximately 10 minutes.

When the warm-up cycle is completed, the oven will beep and display “READY TO COOK.” Within a few seconds, the oven will display food groups from which to select food items.

POWERING DOWN

To turn off the oven, press the ON/OFF key. Total cool down time is approximately 90 minutes.

NOTE: To expedite the cooling process, open the oven door.



WARNING: The inside of the door is hot. To prevent possible burns, ensure that the door is not blocking a throughway or aisle when opened to expedite the cooling process.

COOKING INSTRUCTIONS

Each oven is pre-programmed with recipe settings and is ready to operate out of the box. For instructions on customizing these settings, see page 19.

For more information on customizing a complete menu for a chain of stores, contact 800.90TURBO or +1 214-379-6000.

OVEN STATE	ACCESS TO:			
	Edit Menu	Options Menu	Recipe Menu	Test Mode Menu
Warm-up	NO	NO	NO	NO
Ready to Cook	NO	NO	YES	NO
Cool-down	YES	YES	NO	YES
Off	YES	YES	NO	YES

FIGURE 10: Oven State/Menu Access Table

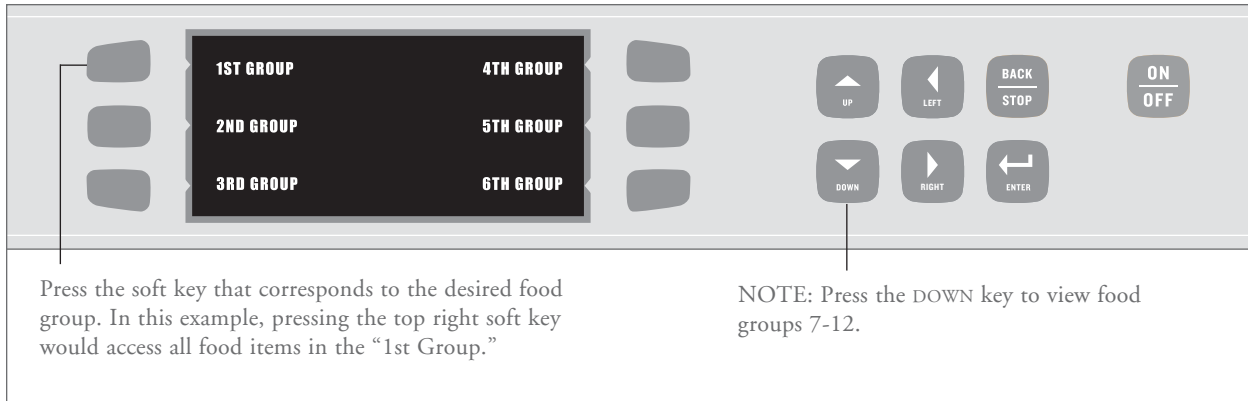


FIGURE 11: Selecting a Food Group

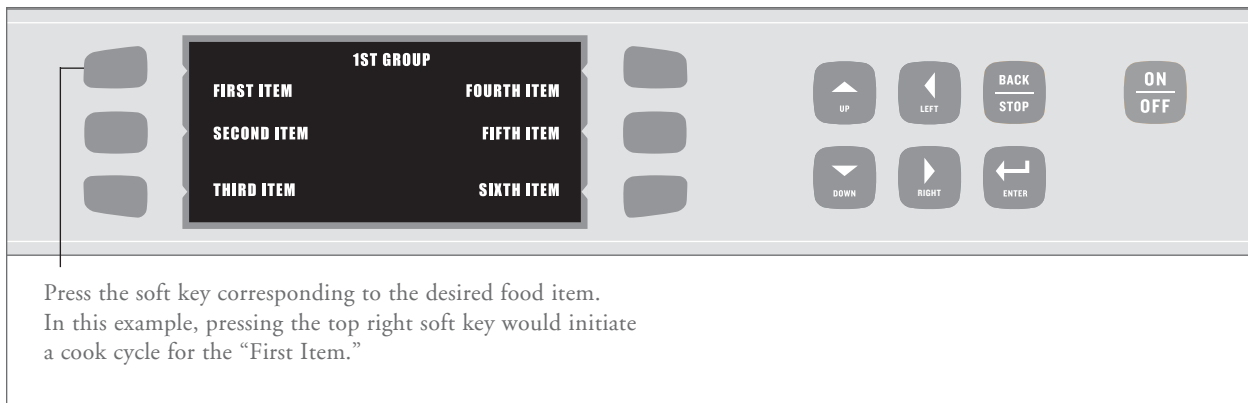


FIGURE 12: Selecting a Food Item

To select a recipe and initiate a cook cycle:

1. Press the ON/OFF key to turn the oven on. The oven will start warming up.
2. Once the oven reaches its predetermined cook temperature (typically 450°F or 230°C), it will display a menu from which to select one (1) of six (6) food groups.
3. Carefully place food item to be cooked in the cook cavity.
4. To select a food group, press the corresponding soft key (Figure 11).



WARNING: Inside of oven is HOT! Insert food with caution.

NOTE: Press the DOWN key to view food groups 7–12.

5. Each of the 12 food groups contains 6 food items (recipes). Select a recipe by pressing the corresponding soft key (Figure 12).

6. The oven will begin the cook cycle, unless the TIME screen is enabled (see below).

NOTE: To immediately terminate a cook cycle, press the BACK/STOP key.

7. When the cook cycle is complete, the oven will beep and display “Please Remove Food from Oven.”



WARNING: Inside of oven is HOT! Remove food with caution.

8. Remove the food. The oven will return to the food group selection screen unless the DONE screen is enabled (see adjacent page).

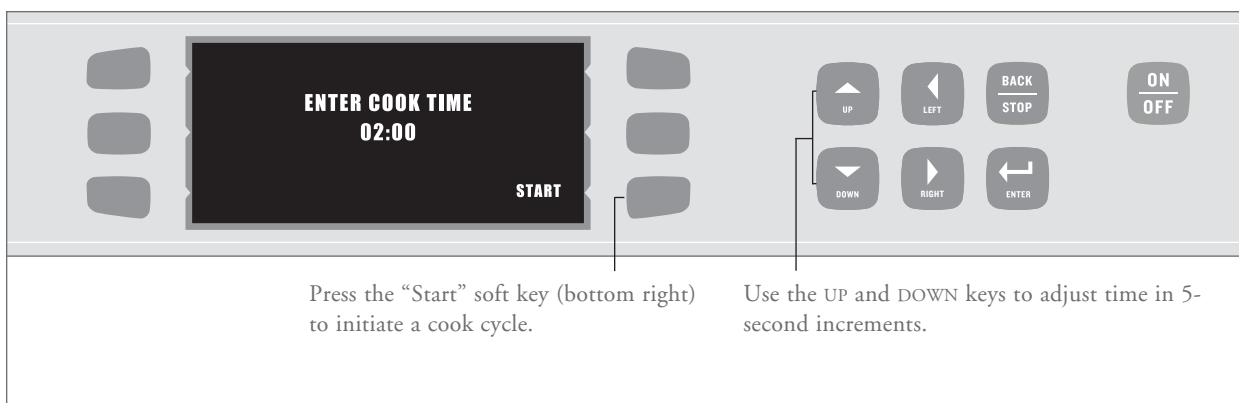


FIGURE 13: Time Screen

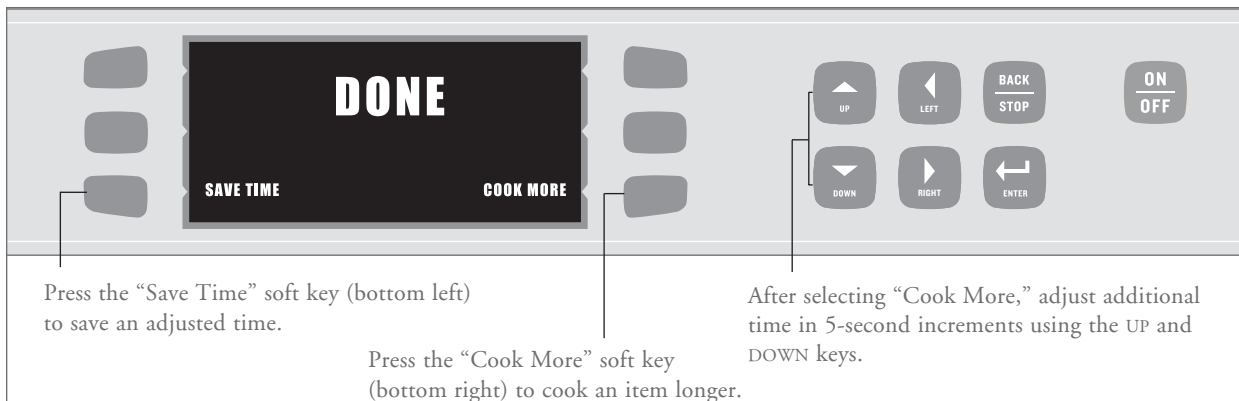


FIGURE 14: Done Screen

COOKING OPTIONS

Time Screen Options (Figure 13)

If the TIME screen is enabled, before initiating a cook cycle the operator will be given the option to adjust the cook time in 5-second increments.

To learn about enabling and disabling the TIME screen, see page 17.

Done Screen Options (Figure 14)

If the DONE screen is enabled, the operator is given two choices upon opening the oven door at the end of a cook cycle:

1. Save Time – save an adjusted cook time (only if the TIME screen is also enabled).
2. Cook More – cook an item longer after it reaches the end of its cook cycle.

When an item is cooked longer, the oven cooks it to the specifications of the final event in the initial cook cycle. To learn about events of a recipe, see *Modifying Recipes* (pages 19-21).

To learn about enabling and disabling the DONE screen, see page 18.

USING THE OPTIONS MENU

Use the OPTIONS menu to:

- Enable/disable the EDIT menu
- Erase the RECIPE MENU
- Enable/disable the WRITE CARD function
- Enable/disable the TIME screen
- Enable/disable the DONE screen
- Enable/disable DEMONSTRATION mode

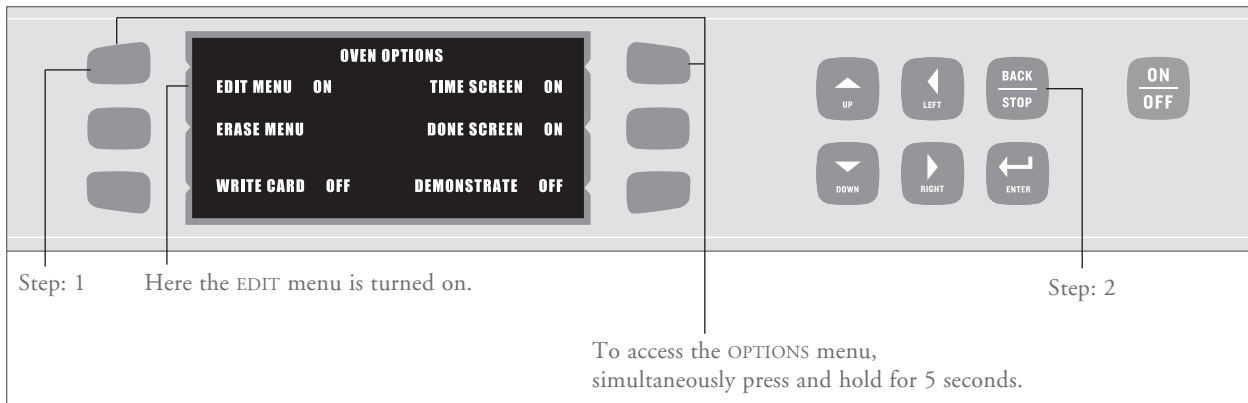


FIGURE 15: Enabling/Disabling the Edit Menu

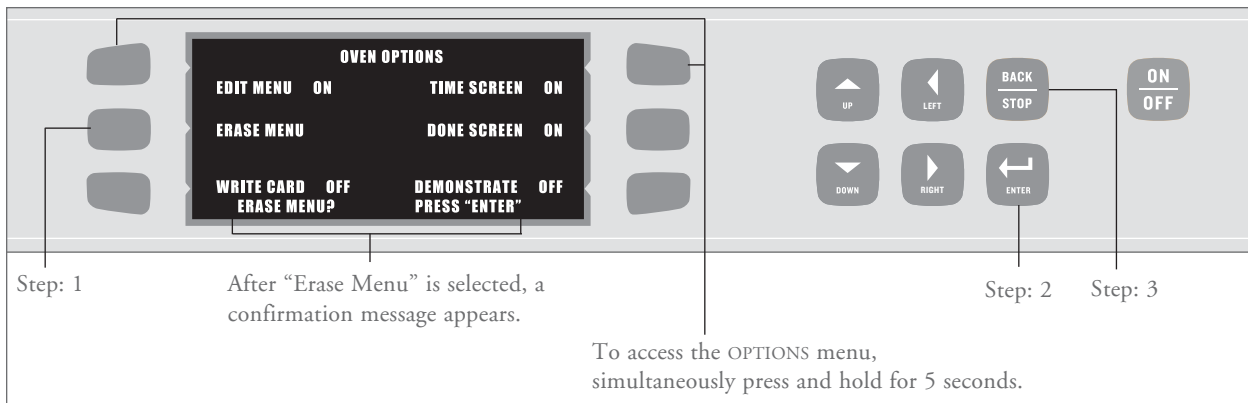


FIGURE 16: Erasing the Menu

To access the OPTIONS menu:

1. Ensure the oven is in either the COOL-DOWN or OFF state.
2. Simultaneously press and hold the top left and top right soft keys for 5 seconds.

Enabling/Disabling the Edit Menu (Figure 15)

Enabling the EDIT menu allows operators to modify the cook cavity temperature, recipe names, and recipe settings. Disabling the EDIT menu prevents operators from accessing these options.

By default, the EDIT menu is enabled unless otherwise requested by the customer.

To enable/disable the EDIT menu:

1. From the OPTIONS menu, press the “Edit Menu” soft key (top left) to turn the EDIT menu on/off.

2. Press the BACK/STOP key to exit the OPTIONS menu.

Erasing the Recipe Menu (Figure 16)

Erasing the RECIPE MENU will permanently delete currently-stored recipes and recipe settings.

To erase the RECIPE MENU:

1. From the OPTIONS menu, press the “Erase Menu” soft key (middle left).
2. Press the ENTER key to confirm or the BACK/STOP key to cancel.
3. Press the BACK/STOP key to exit the OPTIONS menu.

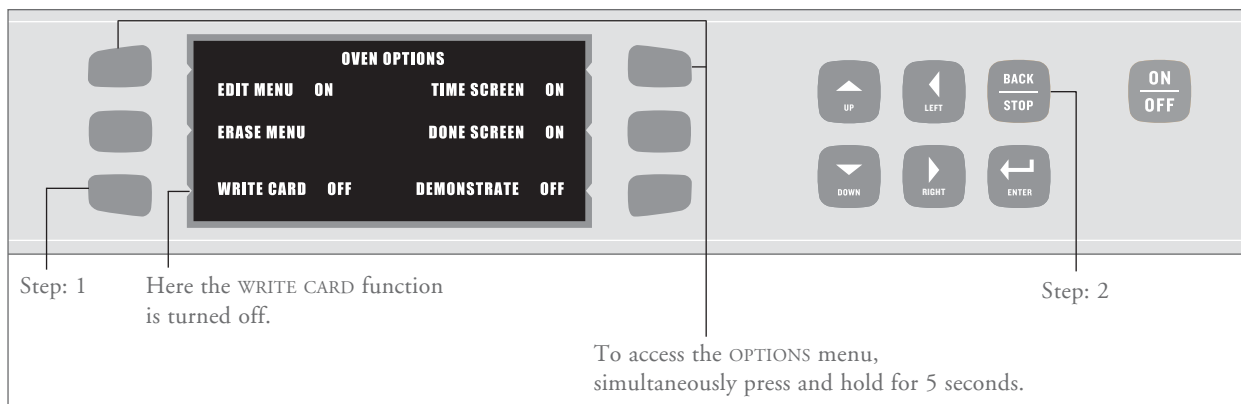


FIGURE 17: Enabling/Disabling the Write Card Function

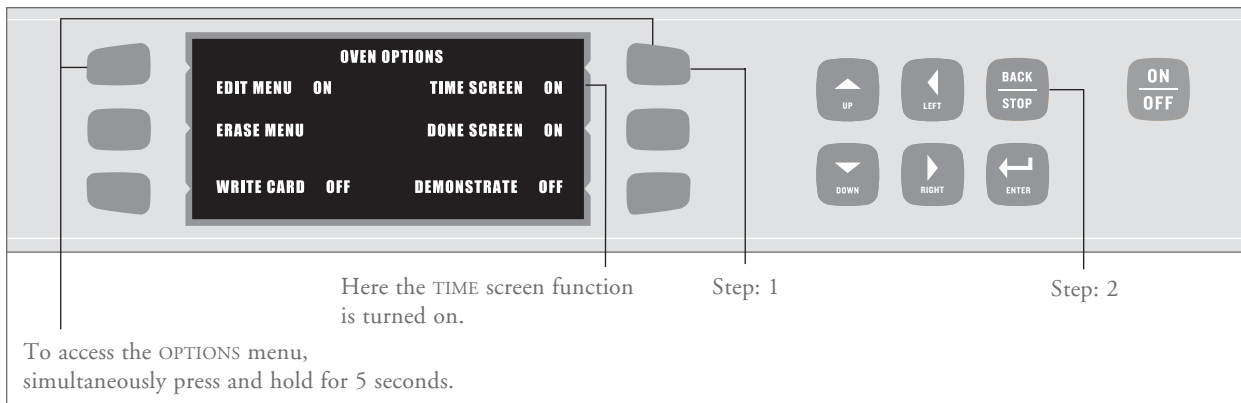


FIGURE 18: Enabling/Disabling the Time Screen

Enabling/Disabling the Write Card Function (Figure 17)

Enabling the WRITE CARD function allows the operator to save recipes from the oven to a smart card. Disabling the WRITE CARD function prevents operators from doing so.

By default, the WRITE CARD function is disabled unless otherwise requested by the customer.

To enable/disable the WRITE CARD function:

1. From the OPTIONS menu, press the “Write Card” soft key (bottom left) to turn the WRITE CARD function on or off.
2. Press the BACK/STOP key to exit the OPTIONS menu.

Enabling/Disabling the Time Screen (Figure 18)

Enabling the TIME screen allows the operator to adjust the total cook time before initiating a cook cycle. Disabling it prevents the operator from doing so and helps ensure originally-programmed cook times remain unaltered.

To enable/disable the TIME screen:

1. From the OPTIONS menu, press the “Time Screen” soft key (top right) to turn the TIME screen function on or off.
2. Press the BACK/STOP key to exit the OPTIONS menu.

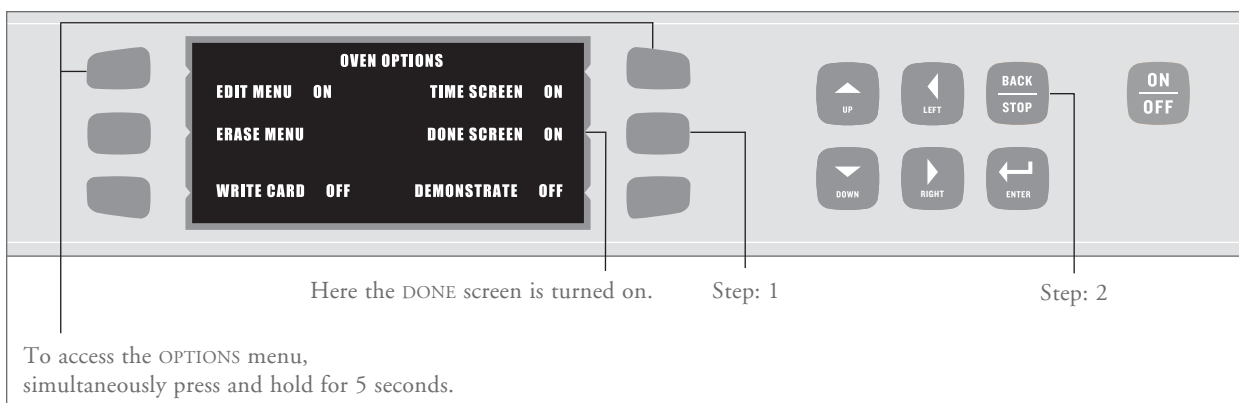


FIGURE 19: Enabling/Disabling the Done Screen

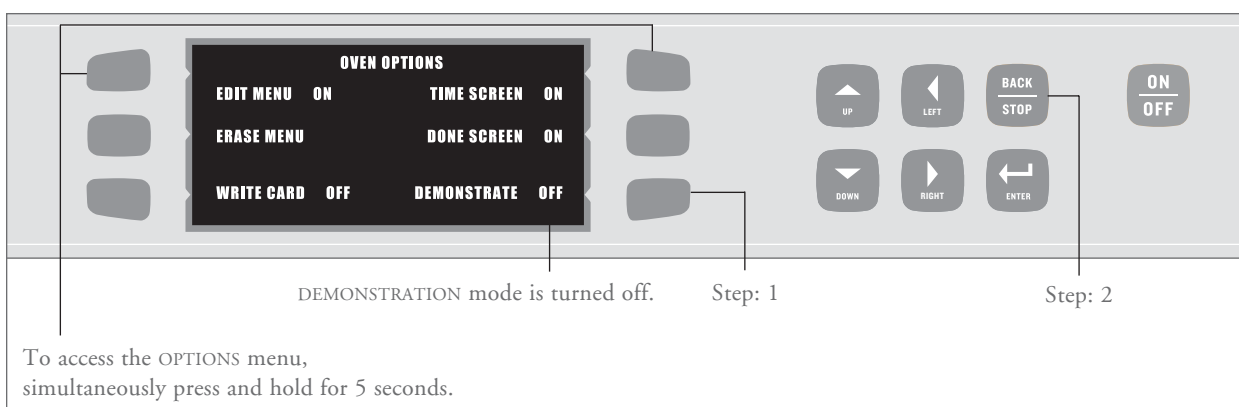


FIGURE 20: Enabling/Disabling the Demonstration Mode

Enabling/Disabling Done Screen (Figure 19)

Enabling the DONE screen allows the operator to

- Save an adjusted cook time
- Cook an item longer after it reaches the end of its cook cycle

Disabling it prevents the operator from doing the above and helps ensure all originally-programmed cook times remain unaltered. By default, the DONE screen is enabled unless otherwise requested by the customer.

To enable/disable the DONE screen:

1. From the OPTIONS menu, press the “Done Screen” soft key (middle right) to turn the DONE screen on or off.
2. Press the BACK/STOP key to exit the OPTIONS menu.

Enabling/Disabling Demonstration Mode (Figure 20)

Enabling DEMONSTRATION mode allows the operator to view/show every operational aspect of the oven without the oven actually heating up.

By default, the DEMONSTRATION mode is disabled unless otherwise requested by the customer.

To enable/disable DEMONSTRATION mode:

1. From the OPTIONS menu, press the “Demonstrate” soft key (bottom right) to turn the DEMONSTRATION mode on or off.
2. Press the BACK/STOP key to exit the OPTIONS menu.

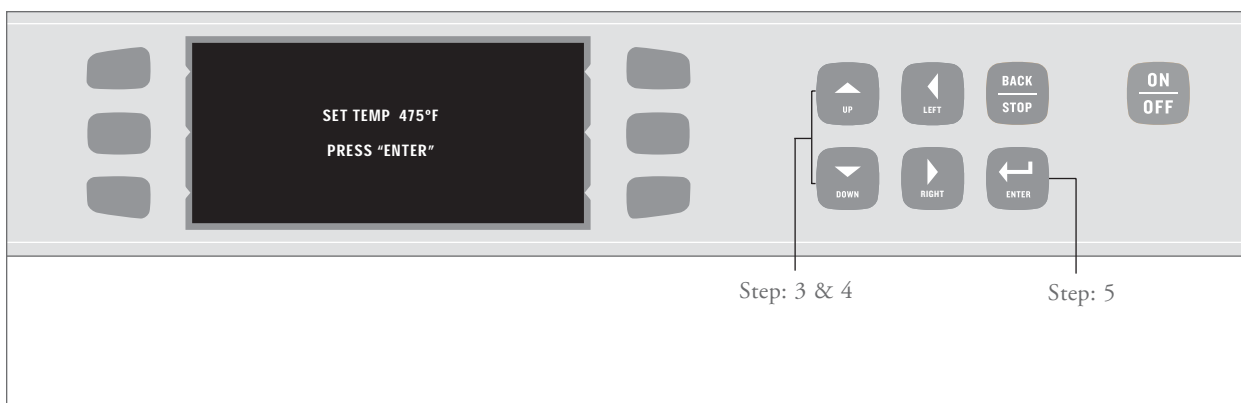


FIGURE 21: Adjusting the Cook Cavity Temperature

PROGRAMMING RECIPES

Programming options include:

- Adjusting the Cook Cavity Temperature
- Modifying Recipes
- Loading a Menu from a Smart Card
- Saving a Menu to a Smart Card
- Checking the Recipe Counter

When accessing any of the programming options, be sure the oven is in either the COOL-DOWN or OFF state.

Adjusting the Cook Cavity Temperature (Figure 21)

1. Ensure oven is in either the COOL-DOWN or OFF state.
2. Verify the EDIT menu is enabled (for instructions, see page 16).
3. Simultaneously press and hold the UP and DOWN keys for 1 second.
4. Adjust the cook cavity temperature in 25°F (15°C) increments using the UP and DOWN keys.
5. Press ENTER to confirm the change and proceed to editing individual recipes, or press the BACK/STOP key to cancel.

Modifying Recipes (Figures 22-25)

The oven operator can preset cooking specifications for up to 72 food items, or “recipes,” on his/her menu. The High h Batch stores these menu items into twelve food groups, each containing six food items.

NOTE: To erase all recipes and recipe settings, see Erasing Recipe Menu, page 16.

To modify a food item:

1. Ensure oven is in either the COOL-DOWN or OFF state.
2. Verify the EDIT menu is enabled (for instructions, see page 16).
3. Simultaneously press and hold the UP and DOWN keys for 1 second.
4. Adjust the cook cavity temperature in 25°F (15°C) increments using the UP and DOWN keys.
5. Press ENTER to confirm the change and proceed to editing individual recipes.
6. Select the food group that contains the item to be modified (Figure 22).
7. Select the food item to be modified (Figure 23).

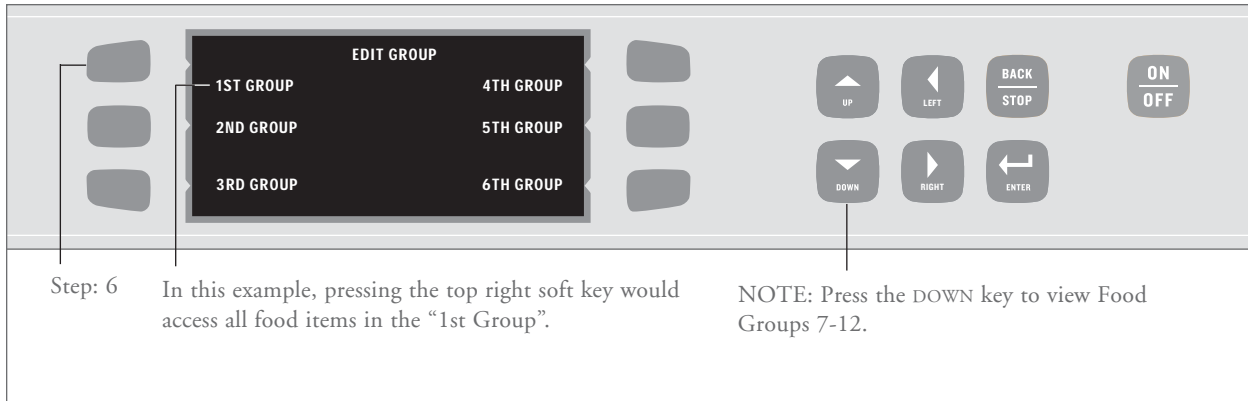


FIGURE 22: Modifying Recipes – Step 6

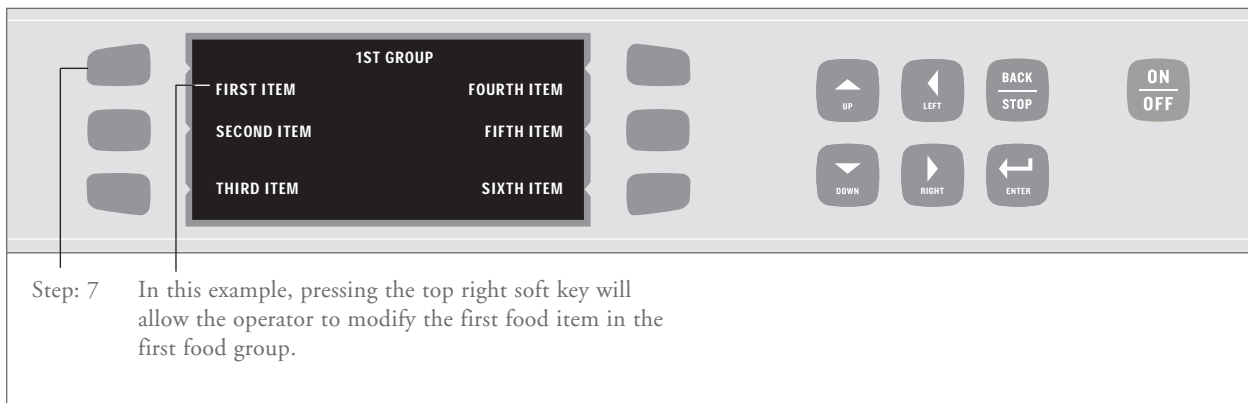


FIGURE 23: Modifying Recipes – Step 7

Instructions for navigating the FOOD ITEM screen (Figure 24):

- a. To navigate characters (numbers and letter within a field), use the top left and top right soft keys.
- b. To change characters, use the UP and DOWN keys. Press and hold these keys to rapidly scroll through characters.

NOTE: Pressing the UP and DOWN keys will clear the field of its current content **unless you first press either the top-left or top-right soft key.**

- c. Use the LEFT and RIGHT keys to navigate fields.

8. From FOOD ITEM screen (Figure 25), the operator can:

- a. Enter/change food group name.
- b. Enter/change food item name.
- c. Set cook time by using the UP and DOWN keys (5-second increments).
- d. Choose whether to oscillate the rack (turn the oscillator on or off) by using the UP and DOWN keys.
- e. Specify events, which allow each food item to cook in different phases at different air levels.
 - Enter percentage of cook time per event (total must equal 100%).
 - Enter percentage of air per event (10% increments).

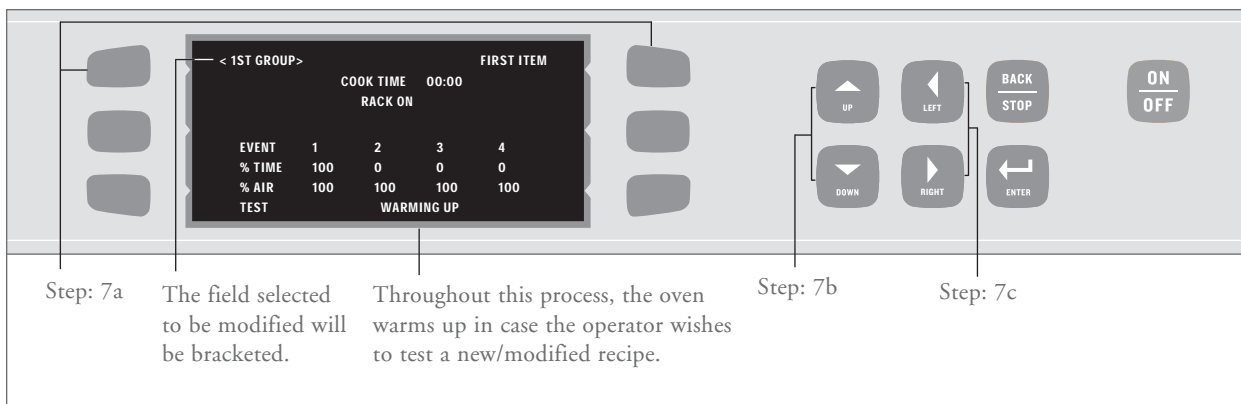


FIGURE 24: Navigating the Food Item Menu

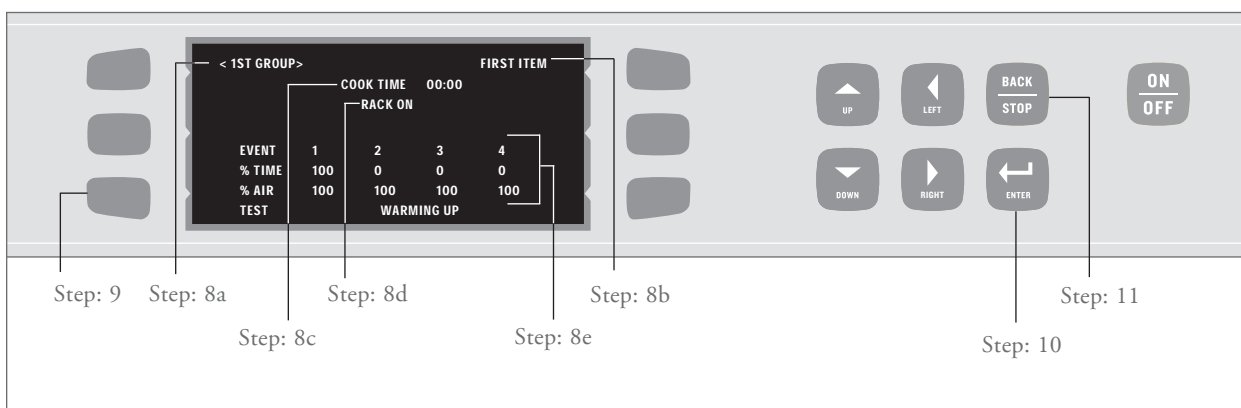



FIGURE 25: Modifying Recipes – Steps 8-11

9. To test settings before saving, press the bottom-left soft key. The oven will initiate a cook cycle to the specifications of new settings.
10. To save settings, keep pressing ENTER until “Settings Saved” is displayed.
11. Press the BACK/STOP key three times to exit the menu (doing so before saving settings will erase changes).

Ordering a Smart Card

To order a Smart Card, call 800.90TURBO, +1 214-379-6000, or your Authorized Distributor.

Loading Menu from Smart Card (Figures 26 and 27)

 CAUTION: Loading a menu from a smart card will overwrite all existing recipes programmed into the oven.

To load a menu from a smart card:

1. Ensure oven is in either the COOL-DOWN or OFF state.
2. Insert the smart card into the smart card reader. Orient card as shown in Figure 26.
3. Press bottom-left soft key.
4. Press the middle-left soft key to “Load Menu from Card” (Figure 27).
5. Press ENTER to confirm or BACK/STOP to cancel.

After approximately 5 seconds, screen will display that menu has loaded from card.

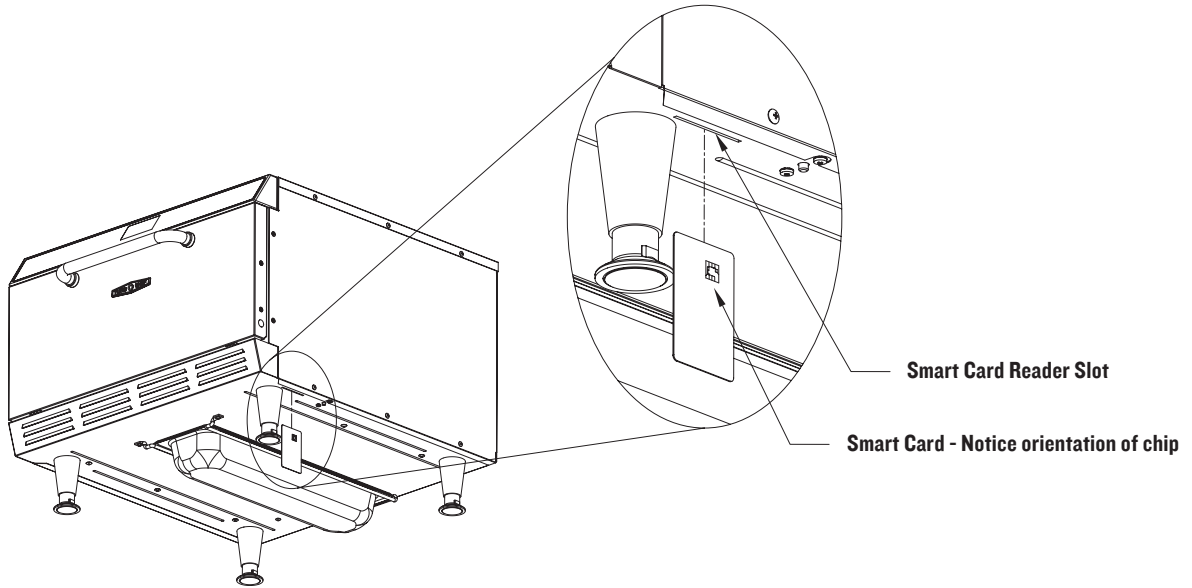


FIGURE 26: Inserting Smart Card into Reader

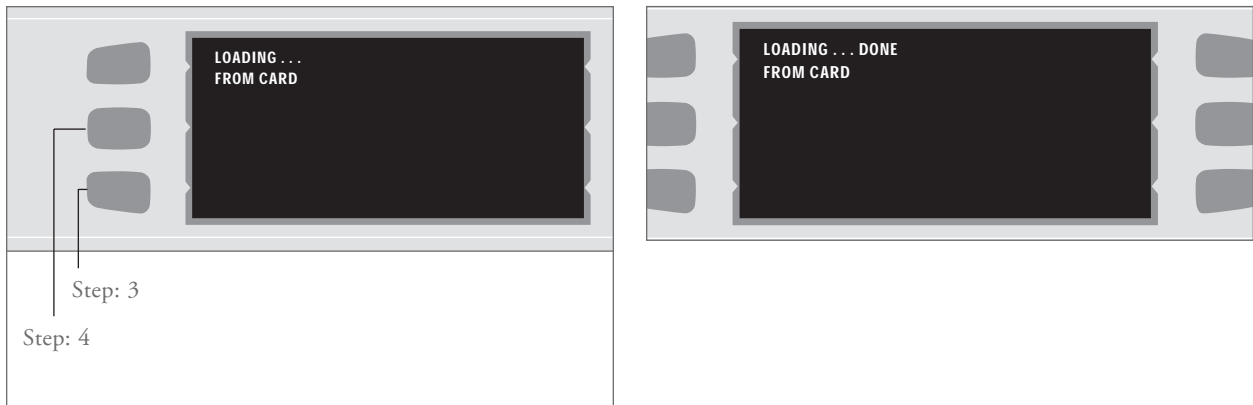


FIGURE 27: Loading from Smart Card

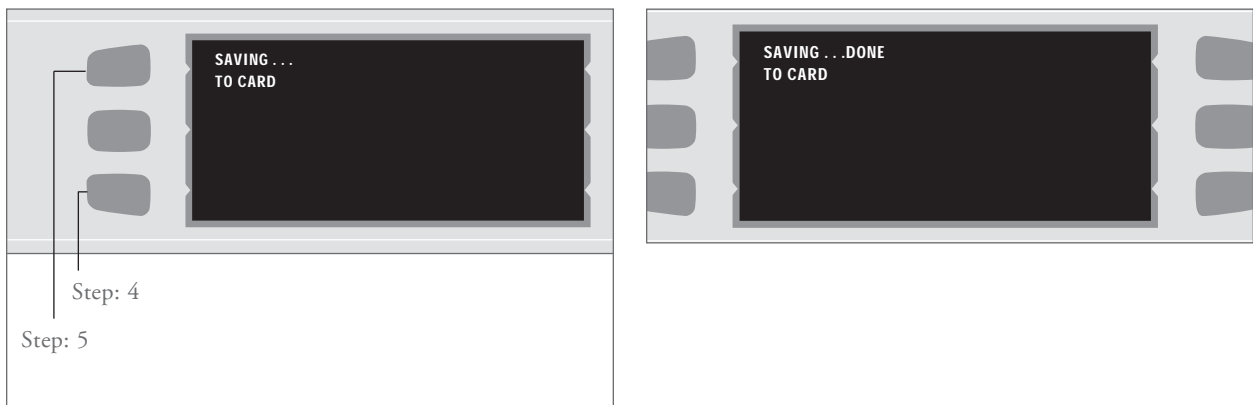


FIGURE 28: Saving to Smart Card

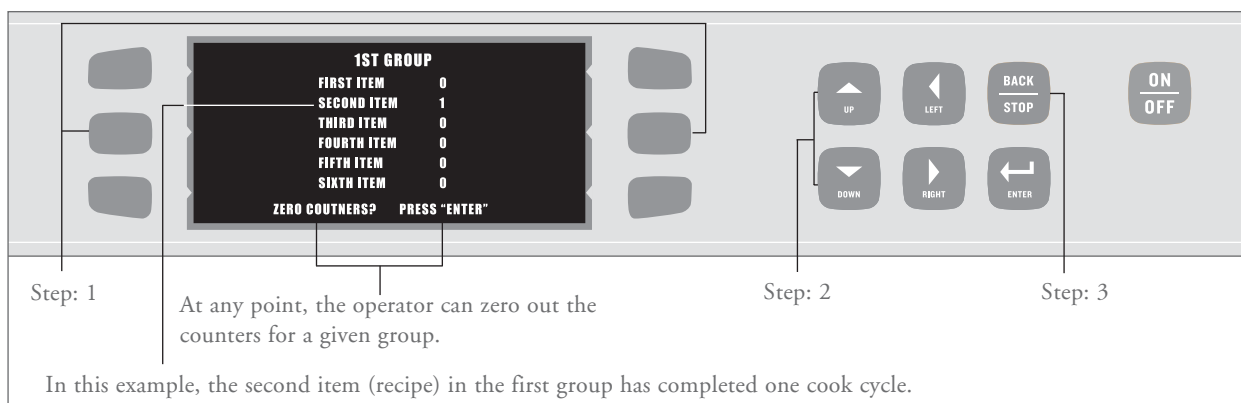


FIGURE 29: Checking the Recipe Counter

Saving Menu to Smart Card (Figures 26 and 28)

CAUTION: Saving a menu to a smart card will overwrite all existing recipes programmed into the smart card.

To save a menu to a smart card:

1. Ensure oven is in either the COOL-DOWN or OFF state.
2. Verify the WRITE CARD function is enabled (for instructions, see page 17).
3. Insert the smart card into the smart card reader (Figure 26).
4. Press the bottom-left soft key.
5. Press the top-left soft key to “Save Menu to Card” (Figure 28).
6. Press ENTER to confirm or BACK/STOP to cancel.

Checking Recipe Counter (Figure 29)

To view how many times each recipe (food item) has been used:

1. Simultaneously press and hold the middle-left and middle-right soft keys for 3 seconds.
2. The screen will display food items in the first food group. To view other food groups, use the UP and DOWN keys.

3. Press the BACK/STOP to exit the menu.

NOTE: To erase counters, press ENTER when viewing the totals.

Adjusting Temperature Offset (Figure 30)

TEMPERATURE OFFSET is a feature that ensures accurate temperature readings where the food actually cooks, as opposed to where the thermocouple is physically located.

The value entered for TEMPERATURE OFFSET will deduct from the oven’s temperature reading. For example, if the oven temperature is 500°F (260°C), and the TEMPERATURE OFFSET is 20°F (approximately 11°C), the oven will display 480°F (249°C).

To adjust the TEMPERATURE OFFSET :

1. Ensure oven is in either the COOL-DOWN or OFF state.
2. Simultaneously press and hold the DOWN and RIGHT keys for 1 second.
3. Press the “Offset” soft key (bottom left).
4. Continue pressing the “Offset” soft key to adjust the TEMPERATURE OFFSET in 5°F increments.

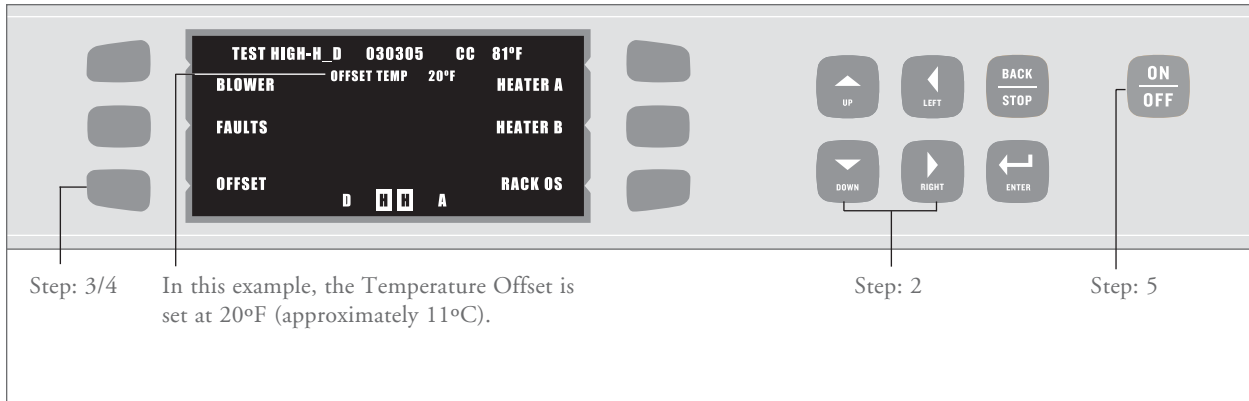


FIGURE 30: Adjusting the Temperature Offset

NOTE: Adjustments can be made only in Fahrenheit. (5°F equals approximately 2.8°C.)

NOTE: At 20°F, pressing the “Offset” soft key rolls the TEMPERATURE OFFSET back to 0°F.

5. When finished, press the BACK/STOP to end the test and exit the TEST mode.

Troubleshooting Tips

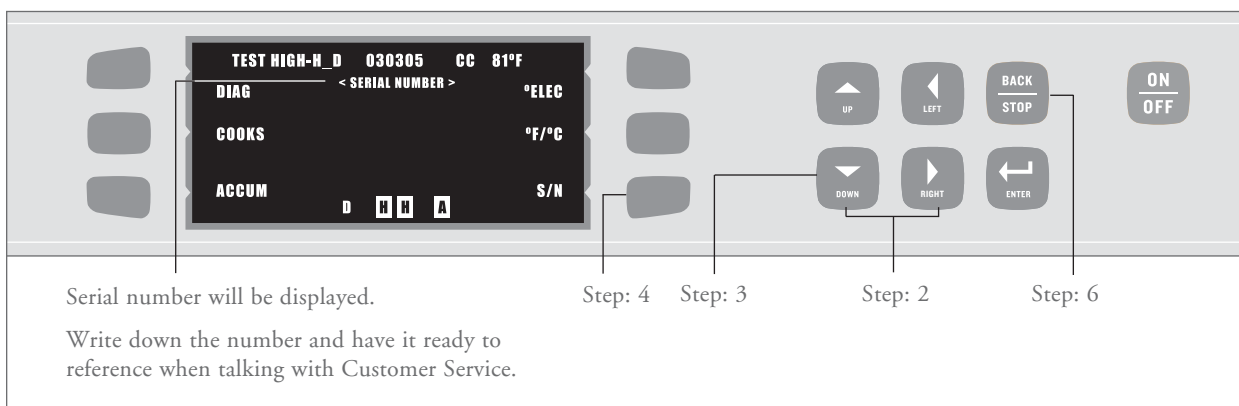


FIGURE 31: Viewing the Serial Number

To greatly expedite service calls and troubleshooting, please follow the steps below on:

- Recording the Serial Number
- Recording Error Messages
- Checking the Fault Log
- Common Issues and Solutions

RECORDING THE SERIAL NUMBER (FIGURE 31)

1. Ensure oven is in either the COOL-DOWN or OFF state.
2. Simultaneously press and hold the DOWN and RIGHT keys for 1 second.
3. Press the DOWN key to view next menu screen.
4. Press the “S/N” soft key (bottom right).
5. Write down the serial number and have it ready to reference when speaking with Customer Service.
6. Press the BACK/STOP key to exit the menu.

RECORDING ERROR MESSAGES

If the screen displays a message when a problem occurs, write down the message and have it ready to reference when speaking with Customer Service.

CHECKING THE FAULT LOG

Before calling Customer Service, write down any faults the oven has logged for reference. To check the Fault Log:

1. Ensure oven is in either the COOL-DOWN or OFF state.
2. Simultaneously press and hold the DOWN and RIGHT keys for 1 second.
3. Press the FAULTS soft key (middle left).
4. Press the BACK/STOP key to exit the menu.

COMMON ISSUES AND SOLUTIONS

⚠ WARNING: When troubleshooting issues with the oven, follow all safety instructions (page i). Turn off the oven before troubleshooting any areas that when active may cause personal injury (e.g., cook cavity, electrical components, etc.).

The table on page 26 lists some common issues and possible solutions. If additional help is required, contact Customer Service at 800.90TURBO / +1 214-379-6000 or your Authorized Distributor.

TABLE OF COMMON ISSUES AND SOLUTIONS

ISSUE	POSSIBLE SOLUTION(S)
Oven is not receiving power.	<ul style="list-style-type: none"> □ Ensure the oven is plugged in. □ Verify wall circuit breaker is on. □ Reset breaker and then power up the oven.
Oven is not warming up properly.	<ul style="list-style-type: none"> □ Follow the deep cleaning procedures (pages 9-10) to remove debris that may potentially be preventing air circulation. □ Ensure the door is closed.
Oven is not cooking properly.	<ul style="list-style-type: none"> □ Follow the deep cleaning procedures (pages 9-10) to remove debris that may potentially be preventing air circulation. □ Ensure correct food group and/or food item is selected for the product. □ Ensure product is cooked from the correct starting state (e.g., fresh, frozen, etc.).
Fault Code – F2: Cook Temperature Low	<ul style="list-style-type: none"> □ Ensure the door is closed. □ Repeat warm-up and allow the oven to idle for five (5) minutes.
Fault Code – F6: EC Temp	<ul style="list-style-type: none"> □ Ensure atmosphere temperature around the oven is moderate (i.e., less than 120°F (49°C)). □ Ensure nearby appliances or fixtures are not obstructing airflow into the back cooling fans. □ Ensure cooling fans on the back of the oven are not clogged with debris.

For additional assistance or if the oven is experiencing a problem not listed above, call Customer Service at 800.90TURBO, +1 214-379-6000, or your Authorized Distributor.

North America Limited Warranty

TURBOCHEF HIGH H BATCH OVEN - NORTH AMERICA

The TurboChef High h Batch Oven limited warranty outlined below is activated upon shipment of your oven. Should you require additional assistance after reviewing the limited warranty outlined below, please call TurboChef Customer Service at 800.90TURBO or +1 214-379-6000.

LIMITED WARRANTY

TurboChef Technologies, Inc. (“TurboChef”) warrants to you, the purchaser, that under normal use, the TurboChef High h Batch Oven you have purchased (the “Equipment”) will be free from defects in material and workmanship during the Warranty Period, subject to the terms and conditions set forth herein. The “Warranty Period” is thirteen (13) months from the date the Equipment is shipped from TurboChef’s factory or distribution center. This limited warranty is conditioned upon you promptly notifying TurboChef of any claims, as provided in the paragraph entitled “Warranty Claims” below, and providing TurboChef with all data and information requested by TurboChef or its service agents in connection with such claims as well as all necessary access to your premises and the Equipment. This limited warranty is made only to the initial purchaser of the Equipment from TurboChef or its authorized dealer; it is not assignable to subsequent purchasers unless TurboChef consents to such assignment in writing.

DISCLAIMER OF WARRANTIES

Except as provided in the limited warranty above, the Equipment is provided “as-is.” TurboChef disclaims all other warranties, express, statutory or implied, including without limitation the implied warranties of title, non-infringement, merchantability and fitness for a particular purpose. TurboChef does not warrant that the Equipment will meet your specifications or needs. You acknowledge that you are solely responsible for the selection of the Equipment and determining the suitability of the Equipment for your needs.

WARRANTY EXCLUSIONS

Improper Installation, Operation or Maintenance: Equipment that is not installed, operated and maintained in accordance with TurboChef’s High h Batch Oven owner’s manual (as may be updated by TurboChef from time to time, the “Manual”), a copy of which is provided to you with the Equipment or otherwise will be provided to you upon request, is excluded from this limited warranty. This limited warranty does not apply to damage or failure which results, in TurboChef’s or its service agent’s sole opinion, from failure to provide a suitable installation and operating environment (including power and HVAC) and facilities as prescribed by the Manual, misuse, abuse, accident, neglect, power failure, power surges (over or under voltage), or to damage or failure from flood, fire, lightning, or other natural or man-made disasters, or other Acts of God, or to Equipment that has missing or altered serial numbers.

Modifications and Repair: Equipment that has been modified or altered by persons other than TurboChef or its service agents, or Equipment that has had non-approved devices or connection items attached thereto, is excluded from coverage under this limited warranty. Repair of the Equipment by anyone other than TurboChef or its authorized service agents will void all warranties on the Equipment.

Accessories: Accessories and parts (collectively “Accessories”) that are consumed in the normal course of Equipment operation or maintenance are excluded from this limited warranty. Failure of or damage to Equipment or components from the use of non-approved cleaning chemicals, devices or processes is also excluded from this limited warranty.

Outstanding Invoices: If the full invoiced amount for Equipment purchased has not been paid within forty-five (45) days from the invoice date, then TurboChef will have no obligation to honor this or any other warranty on the Equipment until payment is received in full, and any accrued interest or other charges have been satisfied, at which time warranty coverage will be reinstated, but the Warranty Period will not be extended.

WARRANTY SERVICE; EXCLUSIVE REMEDY

TurboChef will be solely responsible for determining whether or not the Equipment or any component thereof is defective. Defective components covered by this limited warranty will be repaired or replaced at TurboChef’s option without charge to you and such repaired or replacement components will be covered by this limited warranty for the balance of the Warranty Period. Parts used in the repair of defective components and replacement components may be new, recovered or rebuilt. At its sole option, TurboChef may decide to replace defective Equipment covered by this limited warranty with new, recovered or rebuilt Equipment of equal or greater capability, and such Equipment will be covered by this limited warranty for the balance of the Warranty Period. Defective Equipment and components will become the property of TurboChef. This paragraph states TurboChef’s sole and exclusive obligation and liability and your sole and exclusive remedy under this limited warranty. TurboChef shall not be responsible for a failure to provide warranty services due to causes beyond TurboChef’s or its service agents’ control.

WARRANTY CLAIMS

Claims under this limited warranty must be reported to TurboChef during our normal working hours at the following number: 800.90TURBO, or such other reporting service as TurboChef may designate. Upon receipt of the claim and related information and preliminary verification that the claim is valid, TurboChef will promptly notify an authorized service agent to contact you and arrange for an on-site repair visit during the service agent’s normal working hours. Any costs incurred by TurboChef or its service agent associated with a service agent being refused or unable to gain access to the Equipment on your premises, or a claim not covered by this limited warranty, will be charged to you.

CHARGES FOR NON-WARRANTY SERVICE

In the event that repairs, replacement or service are provided by TurboChef’s service agents for work not covered by this limited warranty, prior to commencing such work or service, the service agent will obtain your permission to proceed and will invoice you directly for such work or service. You will pay the service agent directly according to the service agent’s normal scale of charges and business terms.

DISCLAIMER OF DAMAGES

TurboChef disclaims all incidental, special and consequential damages, including but not limited to loss of use, lost revenue or profits, or substitute use, suffered by you or any third party, whether arising in contract, tort (including negligence), or otherwise, resulting from any breach by TurboChef or its service agents of this limited warranty, or resulting from the manufacture, use, or defects, of or in the Equipment, even if TurboChef was apprised of the possibility of such damages.

CUSTOMER INDEMNITY

You agree to indemnify, defend and hold TurboChef harmless from all third party claims, demands, judgments, fees and costs directly or indirectly arising out of or related to your use of the Equipment. You further agree to indemnify and hold TurboChef harmless from any incidental, consequential or special damages suffered by you, including lost revenue or profits, loss of use, or substitute use, during periods of Equipment failure or loss of use.

TERRITORY

This limited warranty is valid in the United States of America, Canada and Puerto Rico.

GOVERNING LAW, ENTIRE WARRANTY

This limited warranty shall be governed and construed in accordance with the laws of the State of Georgia, USA (except with respect to its provisions regarding conflicts of laws). The limited warranty described herein is the complete and only warranty for Equipment and supersedes all prior oral or written agreements and understandings that may have existed between us relating to Equipment warranties. The terms of this limited warranty may not be altered, amended or modified except by a signed writing from TurboChef. Any purported alteration, amendment or modification by a service agent or anyone else will not be enforceable against TurboChef.

WARRANTY PARTS RETURN

TurboChef Technologies, Inc.
Attention: Warranty Parts
2801 Trade Center Drive, Suite 110
Carrollton, Texas 75007

International Limited Warranty

TURBOCHEF HIGH H BATCH OVEN - INTERNATIONAL

This limited warranty shall apply to the sales of all TurboChef High h Batch ovens (the “Equipment”) manufactured by TurboChef Technologies, Inc. (“TurboChef”), and sold to purchasers outside of the United States, Canada, Puerto Rico, Central and South America by an Authorized Distributor of TurboChef International (the “Authorized Distributor”).

LIMITED WARRANTY

You, the purchaser (“You”) have entered into a sales contract with the Authorized Distributor for the purchase of the Equipment. This limited warranty is made to you by the Authorized Distributor from whom you purchased the Equipment with the support of TurboChef. Subject to the limitations stated below, the Authorized Distributor warrants to You that the quantity and specification of the Equipment delivered to You shall be as set out in the Authorized Distributor’s acceptance of your order and that the Equipment will be free from any material defects in the product and workmanship for twelve (12) months from the date of installation (the “Warranty Period”), subject to the terms and conditions set forth herein.

DISCLAIMER

You acknowledge that You are solely responsible for the selection of the Equipment and determining the suitability of the Equipment for Your needs. All other warranties, conditions or terms relating to fitness for purpose, quality or condition of the Equipment, whether expressed or implied by statute or common law or otherwise are excluded to the fullest extent permitted by law.

THE TURBOCHEF GLOBAL WARRANTY SYSTEM

This limited warranty commences upon delivery of the Equipment to Your premises. The Authorized Distributor will inspect and install the Equipment at Your premises in accordance with TurboChef’s instructions and will record the serial number of the Equipment, Your contact details, the date and location of installation and the results of the Authorized Distributor’s inspection. This information will be entered by the Authorized Distributor into the TurboChef global warranty system and will be used by TurboChef, the Authorized Distributor and its authorized service agents for the provision of the warranty service.

WARRANTY SERVICE

During the Warranty Period, any materially defective Equipment will be repaired or replaced free of charge at TurboChef’s option provided that:

1. You notify the Authorized Distributor from whom You purchased the Equipment and/or TurboChef as soon as reasonably possible after discovery of a defect and in accordance with the warranty claims procedure set out below;

2. You provide the Authorized Distributor from whom You purchased the Equipment and/or TurboChef with all data and information reasonably requested by TurboChef, the Authorized Distributor or its authorized service agents in connection with Your warranty claim;
3. You make the Equipment available to TurboChef, the Authorized Distributor or its authorized service agents;
4. The Equipment has been installed by an Authorized Distributor and you have provided all necessary information for the Authorized Distributor to register the Equipment in the TurboChef global warranty system;
5. The Equipment has been operated and maintained by You in accordance with TurboChef's "Owner's Manual" provided with the Equipment (and as updated by TurboChef);
6. You have not used any non-approved devices, accessories, consumables or parts in conjunction with the Equipment; and
7. Repairs, modifications or alterations have not been attempted other than by TurboChef, an Authorized Distributor or its authorized service agent.

Neither TurboChef nor the Authorized Distributor assumes any liability for damage caused by Your failure to provide a suitable installation and operating environment (including power and HVAC) or facilities as prescribed by the Manual, misuse or abuse or by accident, neglect, power failure or power surges (over or under voltage) howsoever arising.

At its sole option, TurboChef may replace defective Equipment or components with new, recovered or rebuilt Equipment of equal or greater capability, and such Equipment or components will be warranted by the Authorized Distributor for the balance of the Warranty Period. Replaced defective Equipment or components will become the property of TurboChef.

Warranty Claims: Any warranty claim must be made directly in writing either to the Authorized Distributor from whom You purchased the Equipment or to TurboChef at the following address:

TurboChef Technologies, Inc.
4240 International Parkway, Suite 105
Carrollton, Texas 75007
Phone: +1 214-379-6000
Fax: +1 214-379-6073

The claim must include the serial number of the Equipment and be received by TurboChef on or before the last day of the Warranty Period. Upon receipt of Your claim, TurboChef will promptly notify an Authorized Distributor or an authorized service agent to contact You, to verify Your claim and, if necessary, to arrange for an on-site repair visit during normal working hours.

Consumables and Parts Used with The Equipment: Neither TurboChef nor the Authorized Distributor assumes any liability for consumables and parts that are used in the normal course of Equipment operation or for failure of or damage to Equipment or components from the use of non-approved cleaning chemicals, devices or processes.

Charges for Service Not Covered by Limited Warranty: In the event that You request and receive repairs, replacement or service not covered by this limited warranty, You will be invoiced and must pay the Authorized Distributor or authorized service agent directly according to its normal scale of charges and business terms.

Product Liability: Neither TurboChef nor the Authorized Distributor assumes any liability for any incidental, special or consequential damages, including but not limited to loss of use, lost revenue or profits, or substitute use suffered by You or any third party, whether arising in contract, tort (including negligence), or otherwise resulting from any breach by TurboChef or the Authorized Distributor of the limited warranty provided herein.

Exclusive Remedy: This limited warranty states the Authorized Distributors and TurboChef's sole and exclusive obligation and liability and your sole and exclusive remedy under this limited warranty.

Third Party Rights: The UK Contract (Rights of Third Parties) Act 1999 is excluded from applying to this limited warranty and nothing herein confers or purports to confer on any third party any benefit or any right to enforce any term of this limited warranty.

Severability: If any item or provision contained in this limited warranty or any part of them ("an offending provision") is declared to be or becomes unenforceable, invalid or illegal for any reason whatsoever in any jurisdiction, the other terms and provisions of this limited warranty shall remain in full force and effect in that jurisdiction as if it had been executed without the offending provision appearing in it and the entire limited warranty shall remain in full force and effect in all other jurisdictions.

Governing Law, Entire, Agreement: This limited warranty shall be governed by and construed according to English law. The application of the United Nations Convention on International Sale of Goods to this limited warranty is expressly excluded. This limited warranty may not be altered, amended or modified by the Authorized Distributor or its service agent, and no representation, alteration, amendment or modification by TurboChef shall be valid unless in a signed form from TurboChef.

WARRANTY PARTS RETURN

TurboChef Technologies, Inc.
Attention: Warranty Parts
2801 Trade Center Drive, Suite 110
Carrollton, Texas 75007

Glossary of Terms

Air Diverter Plate

Covers the catalytic converter. Filters are attached to it via filter clips.

Catalytic Converter

Cleans recirculating airflow.

Cook Cavity

Chamber in which food is placed to cook.

Cook Cycle

All operative aspects of cooking a product.

Cool-down State

State during which the blower motor blows cool air into the cook cavity until the temperature is below 150°F (66°C). Takes approx. 90 minutes.

Cooling Fans

Fans that ventilate the electrical compartment. Located on the back of the oven, air enters the inlet (left) fan and exits the exhaust (right) fan.

Daily Maintenance

Procedure that the owner should follow every day to ensure oven remains in optimal condition.

Deep Clean

Procedure that the owner/technician should follow approximately once per month (more frequently if needed).

Demonstration Mode

Function accessible from the OPTIONS menu that allows the operator to view/show every operational aspect of the oven without the oven actually heating up.

Display/Keypad

The primary interface for the operator.

Done Screen

Screen at the end of a cook cycle from which the operator can save an adjusted cook time or cook an item longer than its predetermined cook time.

Drain Pan

Removable metal pan that collects grease and food particles that drain from cook cavity.

Edit Menu

Menu from which operator can modify the cook cavity temperature, recipe names, and recipe settings. Oven must be either off or cooling down for operator to be able to access the EDIT menu.

Electrical Compartment

Area that houses all oven electrical components.

Electrical Compartment Temperature

Actual temperature of the electrical compartment registered by the EC thermocouple.

Error Message

A message that is displayed when an unusual event occurs. The display will flash an error message only when the error occurs.

Event

Subset of a food item. An event is a portion of a cook cycle in which the operator can specify a difference in blower intensity. Each food item can potentially be broken into four events.

Fan

See Cooling Fans.

Fault Log

The oven logs how many times each fault occurs. Checking the log before calling Customer Service greatly expedites troubleshooting.

Filters

Easy to remove, filters trap grease to help prolong the life of the catalytic converter.

Filter Clips

Clips that attach filters to the air diverter plate.

Food Group

Subset of a recipe menu, superset of a food item. Each food group contains 6 recipes, or “food items.” 12 total food groups exist, comprising a recipe menu.

Food Item

Subset of a food group. Operator programs food items (“recipes”) to preset cook times and specify events.

Jetplates

Top and bottom plates within the cook cavity that can be interchanged to increase or decrease heat transfer rates.

Keypad

See Display/Keypad.

Menu

See Recipe Menu.

Off State

Cooking components are off and the cook cavity temperature is below 150°F (66°C), but control system remains operational. When the oven is off, the operator can access the OPTIONS, EDIT, and TEST menus.

Options Menu

Menu from which operator can enable/disable various operative functions. The oven must be in either the OFF or COOL-DOWN state to access the OPTIONS menu.

Oven Rack

See Rack.

Percentage (%) Air

Function that allows operator/technician to specify the relative amount of impingement airflow (speed of blower motor) during each cook cycle event. Valid percentages are between 10 and 100%.

NOTE: Maximum 100% = 7100 RPM blower motor speed. Blower motor speed scale is linear.

Percentage (%) Time

Function that allows operator/technician to specify the duration of each cook cycle event. The sum of event percentages must equal 100.

Rack

Attached to oscillator pins, oscillates to help ensure even heat transfer.

Ready to Cook State

The oven is “ready to cook” when it has warmed up to the predefined cook cavity temperature. At this point, the operator can enter cook commands via the keypad.

Recipe

See Food Item.

Recipe Counter

Option that displays how many times each recipe (food item) has been used.

Recipe Menu

Highest superset of recipes, the recipe menu consists of 12 food groups of 6 recipes, or 72 recipes total.

Serial Number

Unique serial number issued to oven that can be viewed from the TEST mode.

Smart Card

A smart card is capable of containing the oven’s recipe settings. The oven can either load settings from a card or save them to a card.

Time Screen

Screen from which the operator can adjust the total cook time before initiating a cook cycle.

Total Cook Time

Temporal measurement of a cook cycle.

Warm-up State

State during which the oven warms itself to the predetermined cook cavity temperature.

Write Card Function

Function allowing operator to save a recipe menu to a smart card. This function can be enabled/disabled in the OPTIONS menu.

For service or information:

WITHIN NORTH AMERICA CALL

Customer Service *at* 800.90TURBO or
Sales & Marketing *at* 866.90TURBO

OUTSIDE NORTH AMERICA CALL

+1 214-379-6000 or Your Authorized Distributor



Accelerating the World of Cooking™

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Country Code: NA/EU

Corporate Headquarters

Six Concourse Pkwy, Suite 1900
Atlanta, Georgia 30328 USA
+1 678.987.1700 PHONE
+1 678.987.1750 FAX

Sales & Marketing: 866.90TURBO

Global Operations

4240 International Pkwy, Suite 105
Carrollton, Texas 75007 USA
+1 214.379.6000 PHONE
+1 214.379.6073 FAX

Customer Service: 800.90TURBO

www.turbochef.com